

Grilled Chicken Tacos



1 medium onion, cut into wedges
2 garlic cloves, finely chopped
1 pound skinless, boneless chicken thighs
1 tablespoon cumin seeds, coarsely crushed
1 tablespoon vegetable oil
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

8 Mi Tierra organic corn tortillas,
warmed (for serving)
2 avocados, sliced (for serving)
cilantro sprigs (for serving)
lime wedges (for serving)
Salsa Loca salsa

Pre-heat grill to medium-high. Toss onion, garlic, chicken, cumin, oil, salt, and pepper in a medium bowl. Grill onion and chicken until cooked through (165° F) and lightly charred, about 4 minutes per side.

Let chicken rest 5 minutes before slicing. Serve with warm tortillas, avocados, Salsa Loca salsa, cilantro and lime wedges.

Serves 4