

Grilled Chicken Tacos



-1 medium onion, cut into wedges

-2 garlic cloves, finely chopped

-1 lb skinless, boneless chicken thighs

-1 tbsp cumin seeds, coarsely crushed

-1 tbsp vegetable oil

-1 tsp kosher salt

-½ tsp ground black pepper

-8 corn tortillas, warmed (for serving)

-2 avocados, sliced

-cilantro sprigs

-lime wedges

-your favorite salsa

Preheat 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 internal) and lightly charred, about 4 minutes per side. Let chicken rest 5 minutes before slicing. Serve with warm tortillas, sliced avocado, salsa, cilantro and lime wedges. Enjoy!

Recipe serves ~4 people.