Chicken Tacos

Ingredients

- 1 lb Chicken Thighs (boneless, skinless or chicken breasts)
- 2 clv Garlic (minced)
- 1 T Lime Juice
- 2 T Olive Oil
- 1 T Chili Powder
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- 1/2 t Paprika
- 1/2 t Garlic Powder
- 1/2 t Salt
- 1/4 t Black Pepper

Instructions

- 1.Add the chicken, garlic, olive oil, lime, and spices, to a large bowl and stir to combine. Marinate for 15 minutes.
- 2.Heat a large pan to medium-high heat. Cook chicken 6-7 minutes per side or until it is no longer pink and the internal temperature of 165 degrees F. Remove from heat and cool for at least 5 minutes. Slice or chop into small cubes.
- 3. Serve in tacos with condiments.