



## ROASTED CHICKEN TACOS

### Ingredients

**6 Mission® Carb Balance® Tortillas, warmed**

6 Boneless, skinless chicken thighs (about 1.5 lbs total)

1 tsp. Chili powder

1 Jalapeño, sliced

1 Avocado, mashed

Kosher salt to taste

Pomegranate (garnish)

Lime, optional

### Instructions

1. Heat grill. Season the chicken with the chili powder and  $\frac{3}{4}$  tsp. salt. Grill the chicken, turning once, until the chicken is cooked through about 10 minutes.
2. Transfer the chicken to a plate to cool slightly. Cut chicken into cubes and top the tortillas with the chicken, mashed avocado and jalapeño slices.
3. Garnish with lime wedges and pomegranate.

**Makes 6 Tacos**