**Chicken Tacos** (Serves 8-12)

**INGREDIENTS**

* 2 lbs boneless skinless chicken breasts (pre-marinated see recipe below)
* 6 Avocados for guacamole (see recipe below)
* 1 large bag shredded cheddar cheese or shredded Mexican blend cheese
* 1 bunch fresh cilantro (chopped)
* 1 large yellow onion (diced)
* Salsa of your choice (green/red)
* Soft corn tortillas
* Squirt of a lime wedges (for garnish)

**DIRECTIONS & INGREDIENTS for chicken marinade**

* ½ cup Olive Oil
* ¼ cup Lime Juice
* ¼ tsp Chili Powder
* ¼ tsp Ground Cumin
* 6 Garlic Cloves
1. Put all ingredients in a blender until garlic is minced and ingredients are mixed.
2. Place chicken in a large Zip Lock bag and cover with marinade.
3. Seal and work the marinade around all of the chicken.
4. Let marinade chill in the refrigerator for at least 20 min. and up to overnight.
5. Grill chicken using your preferred method (firepan/griddle/etc).
6. Cut into ½ inch cubes or pull apart and shred.
7. Fill tacos and garnish with guacamole, cilantro, cheese, salsa, onions, squirt of lime etc.

**DIRECTIONS & iNGREDIENTS for gUACAMOLE**

* 6 Avocados
* 3 Shallots finely chopped
* 2 Limes squeezed
* Fresh Cilantro to taste
* Garlic Powder to taste
* Salt and pepper to taste
1. Mash avocados in a large bowl.
2. Add limes squeezed, finely chopped shallots, and remaining ingredients to taste.