

RECIPE

# chile lime chicken tacos with avocado crema



MADE  
WITH

# chile lime chicken tacos with avocado crema



## INGREDIENTS:

### FOR THE AVOCADO CREMA:

- 1 ripe avocado, pitted and peeled
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon lemon juice
- Kosher salt and Simply Organic® Medium Grind Black Pepper, to taste
- 1/3 cup Greek yogurt

### FOR THE MARINADE:

- 1 packet Simply Organic® Chili Lime Marinade Mix
- 1/4 cup olive or avocado oil
- 2 tablespoons water
- 2 tablespoons white vinegar
- 2 cloves garlic, finely minced

### FOR THE TACOS:

- 1 pound boneless, skinless chicken breasts
- 4 large radishes, thinly sliced
- 1/4 cup crumbled Cotija cheese or queso fresco
- 1/4 cup cilantro leaves, finely chopped
- 1 lime, cut into wedges
- 10 to 12 (6-inch) corn tortillas

## DIRECTIONS:

1. In a food processor or blender, add avocado, olive oil, lemon juice, salt and pepper and process until smooth. Add yogurt and process until combined. Taste and season with additional salt and pepper if desired. Cover and set aside or refrigerate until ready to serve.
2. In a medium bowl, whisk together marinade mix, oil, water, vinegar and garlic.
3. Add chicken to marinade, cover and refrigerate for 1 hour.
4. Heat grill to medium high or set a large, heavy-duty grill pan on the stove over medium-high heat.
5. Remove chicken from marinade and grill on one side for 5 to 7 minutes. Flip over and grill for another 5 to 7 minutes, or until chicken is cooked through and firm to the touch (center should register 165 degrees on a meat thermometer).
6. Remove from heat and let cool slightly, then cut into long strips.
7. Warm tortillas if desired, then place a few chicken strips in the center of each tortilla. Top with sliced radish, cheese and cilantro. Serve immediately with avocado crema and a generous squeeze of lime.

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