



## Street Tacos Four Ways



### Grilled Chicken Street Tacos

Serves 4

#### Ingredients

2 lbs. boneless skinless chicken thighs

24 mini corn tortillas

1 /2 cup fresh chopped cilantro

1 /2 cup diced avocado

Your favorite Mexican salsa, or freshly made Pico de Gallo (see recipe below)

Limes, cut into wedges

Sour cream (optional)

#### Marinade:

4 Tbsp. orange juice (1 fresh orange juiced is the best)

2 Tbsp. apple cider vinegar

1½ Tbsp. lime juice

1½ Tbsp. olive oil

3 garlic cloves, minced

1½ Tbsp. chili powder

2 tsp. paprika (the smoked Spanish kind is good in this recipe)

1 tsp. cumin

1 tsp oregano

1 tsp salt

Black pepper

### Instructions

1. Make chicken marinade by combining all marinade ingredients in a large Ziplock bag. Add chicken thighs. Refrigerate for at least 1 hour, or overnight.
2. Preheat grill over medium-high heat. Coat the grill generously with cooking spray. Remove chicken from the marinade and place on hot grill. Cook for about 4-5 minutes on each side, flipping once (thickest part of the chicken thigh should register about 165 degrees). Transfer to a plate and allow to rest for a few minutes before chopping into small pieces.
3. Warm the tortillas on a skillet – brush one tortilla on both sides with a little water and place on a hot skillet. As soon as it is warm (about 30 seconds), turn it over and heat the other side. Repeat this with the rest of the tortillas, wrapping the stack of tortillas in a cloth to keep them warm until ready to assemble the tacos.
4. Layer two warmed mini corn tortillas together. Top with chopped chicken, salsa or Pico de Gallo, cilantro, avocado and sour cream (optional). Allow 3 stacks per person (6 mini tortillas.) Serve immediately with lime wedges.

**Pico De Gallo:**

(Please be careful when chopping hot peppers, it's best to use gloves and don't touch your eyes until you've washed your hands!)

Combine these ingredients in a bowl:  
2-3 large firm, ripe tomatoes, chopped  
1 medium onion, chopped (about 2/3 cup)  
1 jalapeño or 1-2 serrano peppers (these are hotter!), finely diced (remove the seeds and membranes first, unless you like it very hot)  
1/2 cup finely chopped fresh cilantro leaves  
Juice of 1 lime (fresh lime juice really makes this good!)  
Salt and pepper to taste

**Mango Salsa:**

(Please see the note about handling hot peppers in the Pico De Gallo recipe above!)

Combine the ingredients below in a bowl and let stand for 10 minutes or more to blend the flavors.

2 large ripe mangos, diced  
1 medium red bell pepper, chopped  
1/2 cup chopped red onion  
1/4 cup packed fresh cilantro leaves, chopped  
1 jalapeño, seeded and minced  
1 large lime, juiced (about 1/4 cup lime juice)  
1/4 teaspoon salt, or more to taste

**Stove Top Chicken Street Tacos:**

Cook the chicken in a skillet instead of the grill! Marinate the chicken thighs as directed in the above recipe, then remove them from the marinade and place in a skillet with 1 tsp. of olive oil. Cook on medium high until the thighs are browned on all sides, about 6 minutes. Chop the cooked chicken and assemble the tacos according to the recipe.

**Fish Street Tacos:**

Instead of chicken, you can substitute fresh or frozen firm fish fillets, such as mahi mahi, cod, or tilapia to make fish tacos. Marinate the fish in the marinade ingredients as directed. Remove fish from the marinade and fry the fillets in a little olive oil in a medium hot skillet until cooked through. Flake the fish and layer on tortillas with your choice of toppings. My favorite salsa to use with fish tacos is mango salsa!

**Beef Street Tacos:****serves 6-8**

Try making "barbacoa" (Mexican beef) in a crock pot. Place a 3-lb. beef chuck roast, cut into large chunks, together with a double batch of the marinade ingredients in a crock pot. There's no need to marinate before cooking, just turn the crock pot on low and cook for 5-6 hours, until the meat is fork-tender but not dried out. Shred the meat with a fork and enjoy with your desired toppings on the warm tortillas. You'll need 48 mini tortillas (or 24 regular size tortillas) and a double portion of the toppings for 8 servings.