

Cilantro Lime Tacos by: FindingKilter.com

Recipe - serves 4, total cook time 40 minutes

Cilantro Lime Tacos

3-4 Chicken Breast

Cilantro Lime Marinade

Tortillas (corn or flour)

Your favorite taco toppings

Marinade

1/4 Cup Olive Oil

2 Limes Juiced

4 Tablespoon Chopped cilantro

1 Tablespoon Minced Garlic

1 Teaspoon Red Pepper Flakes

1 Teaspoon Salt

1. Place all marinade ingredients into a bowl that is big enough to hold the chicken breast and mix the marinade together. Yes, it is that simple!
2. Add chicken to the marinade bowl. Make sure that all the chicken is covered with the marinade. Cover tightly and place in the refrigerator to sit for at least 20 minutes. Meanwhile, preheat oven to 450 degrees Fahrenheit.
3. When the 20 minutes are up, place chicken and marinade in a shallow baking dish. Place in oven and bake for 20 minutes. Turn chicken over half way through.
4. After the timer goes off, remove the chicken from the oven. Let it rest for about 5 minutes while you warm up your tortillas. Then shred away at the chicken! I usually do this with 2 forks.
5. Finally, fill your tortillas with chicken and your favorite taco toppings. My favorite toppings for these are homemade Pico de Gallo and cheese. Serve with beans, rice or papas! Hope you enjoy!