

GRILLED FAJITA SPICED CHICKEN BREAST TACOS

Chef Therese Harding - The Classic Catering People

INGREDIENTS

1 tablespoon cornstarch	½ teaspoon onion powder
2 teaspoons chili powder	¼ teaspoon garlic powder
1 teaspoon coarse salt	¼ teaspoon cayenne pepper
1 teaspoon paprika	¼ teaspoon cumin
1 teaspoon sugar	6 six-ounce boneless chicken breasts
¾ teaspoon crushed chicken bouillon cubes	

INSTRUCTIONS

- Combine the first 10 ingredients in a non-reactive bowl.
- Rub the mixture equally on both sides of each breast. Allow to rest for 30 minutes.
- Spray the grill with a non-stick cooking spray and cook through, until juices run clear.
- Serve with warm flour tortillas, lime-cilantro crème and your choice of toppings (pickled red onion and jalapeños, tomatillo salsa verde, salsa roja, guacamole, chopped tomatoes, shredded cabbage, queso chihuahua).



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