

Chicken Street Tacos

The following recipe is courtesy of Graham R. and his dog, Carl. For more of their delicious food ventures, visit them on Instagram [@cookingwithcarrl](#).

Prep Time: 25 minutes

Cook Time: 5 hours

Serves 12-15

Ingredients

For the Zesty Shredded Chicken

- 1.5 – 2 lbs. boneless, skinless chicken breasts
- ½ bunch of cilantro, chopped
- 1 jar of your favorite salsa
- ½ of a white onion, large pieces
- 1 tbsp. of your favorite taco seasoning
- Juice of 1 lime

For the Guacamole

- 2 avocados
- ½ bunch of cilantro
- ¼ cup chopped red or white onion
- ½ a jalapeno, minced (remove seeds for less heat)
- ¼ of a cup diced tomatoes
- ½ juice of a lime
- 1 clove of garlic, smashed
- 1 tsp. salt

For the Onion Relish

- 1 white onion, diced
- ½ bunch of cilantro, chopped
- Juice of 1 lime
- 1 ½ tsp. salt

Instructions

1. To make the relish, combine onion, cilantro, lime juice and salt. Stir and add more salt to taste. Store in an air tight container in the refrigerator until ready to serve.
2. Season each chicken breast with your favorite taco seasoning. I've been using Two Brothers Sweet & Smokey for my tacos lately. The smoky kick works perfectly with the salsa, onions and cilantro.
3. Set your slow cooker to low and place ½ jar of salsa on the bottom followed by the onions and a hand full of cilantro. Next, place your chicken in the cooker and top with the remaining salsa, cilantro and juice of a lime.
4. Cook on low for 5-6 hours or until the chicken pulls apart easily with a fork.
5. When the chicken is fork tender, pull it apart using two forks. Allow the pulled chicken to stew in the juices while you prepare your guacamole and tortillas.
6. In a large bowl add avocados and lime juice. Mash using a pastry blender or fork.



7. Once the avocado is mashed to your desired consistency, add in the remaining ingredients and stir. If you make the guacamole ahead of time, be sure to store the guacamole with the pit of the avocado and top with a paper towel soaked in lime juice to prevent browning.
8. You can serve these on warmed tortillas, but its Cinco de Mayo, we are going to go all out! Warm up a skillet over medium heat and add a small amount of butter.
9. Dip each tortilla into the zesty chicken juices and cook for about 2 minutes on each side. If you're looking to spice things up, brush each side with hot sauce while cooking.
10. Remove from the heat and serve immediately. Top with sour cream mixed with a squeeze of lime juice. These are best devoured with a personal pitcher of margaritas, enjoy!

Note: The onion relish is best made ahead of time, this allows the flavors to mingle and take the edge off the onion. I like to make mine in the morning just before I start the chicken.