

Pineapple Chicken Tacos

INGREDIENTS

For the Chicken:

- 1.5 lbs boneless, skinless chicken breasts, diced
- 1 cup pineapple chunks
- 1 tablespoon olive oil (plus more for cooking)
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon chili powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- Juice of 1 lime

For Serving:

- 8 small corn or flour tortillas
- 1/2 cup red onion, finely chopped
- 1/2 cup fresh cilantro, chopped
- 1 avocado, diced
- 1 jalapeño, sliced (optional)
- Lime wedges, for garnish

DIRECTIONS

1. Dice the chicken into bite-sized chunks and add to a medium bowl. Drizzle with 1 tablespoon of olive oil.
2. In a small bowl, mix together cumin, smoked paprika, garlic powder, onion powder, chili powder, salt, and pepper. Sprinkle over the chicken and toss to coat evenly.
3. Heat a large skillet over medium-high heat and add a bit more olive oil. Once hot, add the chicken and cook for 6-7 minutes, stirring occasionally, until golden brown and cooked through.
4. While the chicken cooks, chop your toppings and warm the tortillas (I love using a cast iron skillet to get a little char!).
5. Once the chicken is cooked, add the pineapple chunks to the skillet. Stir to combine and let everything cook together for 2-3 minutes, letting the pineapple caramelize slightly.
6. Fill each tortilla with the chicken and pineapple mixture. Top with red onion, cilantro, avocado, and jalapeños if you like a little heat. Finish with a squeeze of fresh lime juice.
7. Enjoy!