**Chicken Tacos**

1 tsp. chili powder

½ tsp. ground cumin

¼ tsp. garlic powder

½ tsp. salt

½ tsp. black pepper

1 large chicken breast, sliced in half lengthwise

1 Tbsp. lime juice

1 Tbsp. vegetable oil

**To Serve:**

6 tortillas

Salsa

Shredded Lettuce

Cheese

Sour Cream

**Directions**

1. Move the oven rack so it is set 4 inches from the top of the oven or broiler. Heat the oven on broiler setting.
2. Line a baking sheet with aluminum foil. Combine all the seasonings and set aside.
3. Cut the chicken into bite sized strips, and rub with 1 Tbsp. oil and lime juice on all sides. Sprinkle with spice mixture and rub in the spice mixture on all sides.
4. Place the chicken on the baking sheet, spreading out slightly to form a single layer.
5. Place the chicken under the broiler for 5 to 7 minutes, or until the chicken is cooked and no longer pink when cut in the center.
6. Serve with shredded lettuce, salsa, cheese, and sour cream