Chicken Tacos

4 skinless chicken thighs

1 Tablespoon oil

salt and pepper

1/2 onion, sliced thin

2 garlic cloves, minced

1 teaspoon cumin

14.5 ounce can fire roasted tomatoes

1/2 cup chicken broth

8 corn tortillas

queso fresco cheese

sliced avocado

lime wedges

Season chicken thighs with salt and pepper.

Heat oil in skillet. Add chicken and brown on each side.

Remove chicken from skillet. Add onions and cook until softened.

Add garlic and cumin and cook 1 minute.

Add tomatoes and chicken broth.

Bring mixture to a boil. Reduce heat, add chicken thighs and cook until temperature of chicken reaches 180.

Remove chicken from pan. Pour sauce into blender and process until smooth.

Return sauce to pan. Shred chicken and add to sauce.

Heat tortillas over gas flame. (Or warm in microwave.)

Prepare taco condiments.

Spoon chicken mixture into tortillas and serve with toppings.