

## The Best BBQ Chicken Tacos with Crunchy Slaw and Creamy Heat

BBQ Chicken Tacos with Tangy Slaw



**TIME**  
**30 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

For the Chicken:

- $\frac{1}{2}$  large red onion, thinly sliced
- 3 cloves garlic, minced
- 2 tablespoons tomato paste
- 2 teaspoons chili powder
- 1 teaspoon onion powder
- 2 teaspoons kosher salt
- $\frac{1}{8}$  teaspoon black pepper
- 1 cup low-sodium chicken broth
- 8 oz mild green chiles
- 1 cup barbecue sauce, divided (we love Noble Made)
- 2 tablespoons lime juice
- 3 lbs boneless, skinless chicken thighs, trimmed

For the Slaw:

- 1 garlic clove, minced
- 2 tablespoons avocado oil mayo
- 1 tablespoon pickled jalapeño brine
- ... cup chopped pickled jalapeños
- 1 tablespoon lime juice
- $\frac{1}{8}$  teaspoon kosher salt
- 8 heaping cups thinly sliced green cabbage
- 1 small jalapeño, thinly sliced
- $\frac{1}{8}$  cup chopped fresh cilantro

To Assemble:

- 16 cassava flour or corn tortillas, warmed

1 cup grated sharp cheddar cheese (omit for dairy-free)

Instructions:

? Step 1: Cook the Chicken:

4 hours on high

or 6-8 hours on low

? Step 2: Make the Slaw:

? Step 3: Build the Tacos:

Tips for Success:

Use chicken thighs: They're more flavorful and forgiving than breasts during long cooking.

Warm tortillas right before serving to make them pliable and delicious.

## DIRECTIONS

1. ? Step 1: Cook the Chicken: In your slow cooker, combine red onion, garlic, tomato paste, chili powder, onion powder, salt, pepper, chicken broth, green chiles, lime juice, and half of the BBQ sauce. Stir to combine.
2. Add the chicken thighs, nestling them into the mixture. Cover and cook:
3. 4 hours on high
4. or 6-8 hours on low
5. Once tender, remove chicken with tongs, shred with two forks, and stir in remaining BBQ sauce. Add a splash of cooking liquid if it seems dry.
6. ? Step 2: Make the Slaw: In a large bowl, whisk together the garlic, mayo, jalapeño brine, lime juice, salt, and pepper.
7. Add cabbage, onion, sliced jalapeño, pickled jalapeños, and cilantro. Toss thoroughly with tongs. Chill until serving.
8. ? Step 3: Build the Tacos: Fill each warmed tortilla with a scoop of BBQ chicken. Top with slaw and a sprinkle of sharp cheddar. Serve immediately and enjoy the perfect smoky-spicy-crunchy bite.
9. Tips for Success: Use chicken thighs: They're more flavorful and forgiving than breasts during long cooking.
10. Warm tortillas right before serving to make them pliable and delicious.
11. Prep slaw in advance: It tastes even better after chilling 30 minutes.
12. Serving a crowd? Make a taco bar! Let guests assemble their own.

13. **Serving Suggestions & Pairings:** These tacos shine at any gathering and pair well with:
14. A light citrusy drink or : Mexican lager
15. Grilled corn, elote-style
16. Chips and guac or a side of beans
17. Want dessert? Balance the spice with these sweet treats:
18. Grasshopper : Pie
19. Caramel : Apple Pie Cookies
20. Chocolate : Oreo Hearts
21. **Storage & Leftovers:** Chicken: Store in an airtight container in the fridge for up to 4 days or freeze for up to 3 months.
22. Slaw: Best fresh, but lasts 2-3 days in the fridge.
23. Tortillas: Store separately and warm as needed.
24. More Recipes You'll Love: Grasshopper Pie
25. No-Bake : Monster Cookie Energy Balls

## TIPS FOR SUCCESS

Use chicken thighs: They're more flavorful and forgiving than breasts during long cooking.

Warm tortillas right before serving to make them pliable and delicious.

Prep slaw in advance: It tastes even better after chilling 30 minutes.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-bbq-chicken-tacos-with-crunchy-slaw-and-creamy-heat/>