

## Garlic Butter Honey BBQ Chicken Tacos: A Sweet & Savory Delight

sweet, smoky, and garlicky flavors wrapped in a warm tortilla



**TIME**  
**20 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 2 chicken breasts, diced
- 2 tablespoons garlic, minced
- 3 tablespoons butter
- ... cup honey
- ... cup BBQ sauce
- 1 teaspoon paprika
- Salt and pepper, to taste
- 8 small tortillas
- 1 cup shredded lettuce
- 1/2 cup diced tomatoes
- 1/2 cup shredded cheese (optional)

#### Step-by-Step Instructions:

1. Cook the Chicken:
2. Add the Garlic:
3. Mix in the Honey & BBQ Sauce:
4. Warm the Tortillas:
5. Assemble the Tacos:
6. Add the Toppings:
7. Serve & Enjoy!:

#### Pro Tips for the Best Honey BBQ Chicken Tacos:

Use Fresh Garlic - It enhances the rich, buttery flavor.

Want More Spice? - Add 1/2 teaspoon of cayenne pepper or a drizzle of hot sauce.

Prefer Crispy Chicken? - Sear the chicken over high heat for a minute at the end.

Make it Even More Indulgent - Add a drizzle of ranch or chipotle mayo before serving.

Grill the Tortillas - Lightly charring them over an open flame adds a delicious smoky touch.

What to Serve with Garlic Butter Honey BBQ Chicken Tacos:

Mexican Street Corn (Elote) - The creamy, tangy flavors pair beautifully.

Cilantro Lime Rice - A refreshing, zesty contrast to the sweet and smoky chicken.

Guacamole & Chips - Because tacos and guac are a match made in heaven!

Black Beans or Refried Beans - A great protein-packed side.

Pineapple Salsa - A fresh, tropical touch that complements the honey BBQ flavors.

FAQs (From My Kitchen to Yours):

Why You Need These Garlic Butter Honey BBQ Chicken Tacos in Your Life:

## DIRECTIONS

1. **Cook the Chicken:** I start by melting butter in a skillet over medium heat. Once hot, I add the diced chicken, seasoning it with salt, pepper, and paprika.
2. I cook for 5-7 minutes, stirring occasionally, until the chicken is cooked through and slightly golden.
3. **Add the Garlic:** Next, I stir in the minced garlic and cook for an additional minute, letting its aroma fill the kitchen.
4. **Mix in the Honey & BBQ Sauce:** I pour in the honey and BBQ sauce, stirring well to coat the chicken evenly. I let it cook for another 2-3 minutes, allowing the sauce to thicken slightly and caramelize.
5. **Warm the Tortillas:** While the chicken simmers, I warm the tortillas in a dry skillet for about 30 seconds per side, just until they're soft and pliable.
6. **Assemble the Tacos:** I place a generous scoop of the honey BBQ chicken mixture onto each tortilla.
7. **Add the Toppings:** To complete the tacos, I sprinkle on shredded lettuce, diced tomatoes, and a handful of cheese (if using).
8. **Serve & Enjoy!** I fold the tortillas, serve them warm, and enjoy these flavor-packed tacos!
9. **Pro Tips for the Best Honey BBQ Chicken Tacos:** Use Fresh Garlic - It enhances the rich, buttery flavor.
10. **Want : More Spice?** - Add ½ teaspoon of cayenne pepper or a drizzle of hot sauce.
11. **Prefer : Crispy Chicken?** - Sear the chicken over high heat for a minute at the end.
12. **Make it : Even More Indulgent** - Add a drizzle of ranch or chipotle mayo before serving.

13. Grill the : Tortillas - Lightly charring them over an open flame adds a delicious smoky touch.
14. What to Serve with Garlic Butter Honey BBQ Chicken Tacos: These tacos are fantastic on their own, but here are a few perfect sides to make it a complete meal:
15. Mexican : Street Corn (Elote) - The creamy, tangy flavors pair beautifully.
16. Cilantro : Lime Rice - A refreshing, zesty contrast to the sweet and smoky chicken.
17. Guacamole & : Chips - Because tacos and guac are a match made in heaven!
18. Black : Beans or Refried Beans - A great protein-packed side.
19. Pineapple : Salsa - A fresh, tropical touch that complements the honey BBQ flavors.
20. FAQs (From My Kitchen to Yours): Q: Can I use chicken thighs instead of chicken breasts?A: Yes! Chicken thighs stay juicier and add extra richness to the tacos. Just adjust the cooking time as needed.
21. Q: Can I make this in a slow cooker?A: Absolutely! Place whole chicken breasts in the slow cooker, add the butter, honey, BBQ sauce, garlic, and seasonings, and cook on low for 4-5 hours. Then, shred the chicken and assemble the tacos!
22. Q: How do I store leftovers?A: Store leftover chicken in an airtight container in the fridge for up to 3 days. Reheat in a skillet before serving.
23. Q: Can I make this meal ahead of time?A: Yes! Cook the chicken in advance and simply reheat before assembling the tacos.
24. Q: Can I make this dairy-free?A: Yes! Just swap the butter for olive oil or a dairy-free alternative and skip the cheese.
25. Why You Need These Garlic Butter Honey BBQ Chicken Tacos in Your Life: These Garlic Butter Honey BBQ Chicken Tacos are:

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

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