

Juicy Grilled Chicken Tacos for Your Next Taco Night

Taco night is a weekly tradition in my house, and while there are many variations, these



TIME
30 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1.5 lbs boneless skinless chicken thighs
3 tbsp lime juice (from about 2 limes)
2 tbsp olive oil
3 cloves garlic, minced
1 tsp cumin
1 tsp chili powder
1 tsp smoked paprika
½ tsp oregano
1 tsp salt
½ tsp black pepper
8-12 small corn tortillas
½ cup chopped white onion
½ cup chopped cilantro
Lime wedges
Optional toppings: cotija cheese, avocado, salsa verde, pickled red onions

DIRECTIONS

- 1. Marinate the : Chicken:** In a medium bowl, whisk together the lime juice, olive oil, minced garlic, and all the seasonings for the rub (cumin, chili powder, smoked paprika, oregano, salt, and black pepper). Add the chicken thighs to the bowl and toss to coat them well. Cover the bowl and refrigerate for at least 30 minutes, or up to 8 hours for a deeper flavor.
- 2. Cook the : Chicken:** Preheat your grill or a cast-iron skillet to medium-high heat. Place the marinated chicken on the grill and cook for 5-7 minutes per side, or until the chicken is golden brown and the internal temperature reaches 165°F (74°C). The thighs should be cooked through and juicy.
- 3. Rest and : Slice:** Transfer the cooked chicken to a cutting board and let it rest for at least 5 minutes. This is a crucial step to keep the chicken moist. Once rested, slice the chicken into small, bite-sized pieces.
- 4. Assemble and : Serve:** Warm your tortillas on the grill or in a dry skillet. To assemble, pile the sliced chicken onto the warm tortillas. Top with chopped white onion and cilantro, and a squeeze of fresh lime juice. Add any other toppings you like, such as crumbled cotija cheese or salsa verde.

SWAPS & NOTES

Chicken: Boneless, skinless chicken thighs are my top choice here because they stay incredibly juicy on the grill.

You can use chicken breast, but be careful not to overcook it,

as it can dry out faster.

Marinade: The spices in this marinade are a great base, but you can customize it to your liking.

Add a pinch of cayenne for more heat, or a little honey for a

touch of sweetness.

TIPS FOR SUCCESS

Rest the Chicken: This is the most important tip.

Letting the chicken rest after grilling allows the juices to redistribute, ensuring every bite is moist and tender.

Don't Overcook: Chicken thighs are forgiving, but keep an eye on them.

Warm the Tortillas: A warm tortilla is key to a great taco.

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

Original recipe: <https://chefmaniac.com/juicy-grilled-chicken-tacos-for-your-next-taco-night/>