

Coconut Lime Chicken Tacos - Fresh, Creamy, and Full of Flavor

If you're looking for a dinner that's



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20 min

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INGREDIENTS

Chicken:

1 lb boneless skinless chicken breasts or thighs, cut into thin strips

2 tablespoons coconut oil

2 cloves garlic, minced

Seasonings:

1 teaspoon ground cumin

1 teaspoon paprika

1/2 teaspoon chili powder (optional)

Salt to taste

Black pepper to taste

Coconut Lime Sauce:

1/2 cup coconut milk

2 tablespoons lime juice

1 teaspoon lime zest

1 teaspoon honey or maple syrup

Pinch of salt

Taco Assembly:

8 small tortillas (corn or flour)

1 cup shredded cabbage or lettuce

1/2 cup chopped fresh cilantro

1/2 cup diced red onion

Lime wedges for serving

DIRECTIONS

1. Make the Coconut Lime Sauce: In a small bowl, whisk together:
2. Coconut milk
3. Lime juice
4. Lime zest
5. Honey or maple syrup
6. Pinch of salt
7. Set the sauce aside.
8. Cook the Garlic: Heat coconut oil in a large skillet over medium-high heat.
9. Add the minced garlic and sauté for about 30 seconds until fragrant.
10. Cook the Chicken: Add the chicken strips to the skillet.
11. Season with:
12. Cumin
13. Paprika
14. Chili powder (if using)
15. Salt
16. Black pepper
17. Cook for 5-7 minutes, stirring occasionally, until the chicken is fully cooked and lightly browned.
18. Add the Sauce: Pour the coconut lime sauce over the chicken.
19. Stir to coat and allow it to simmer for 2-3 minutes until slightly thickened.
20. Warm the Tortillas: Warm the tortillas in a skillet or microwave until soft and pliable.

21. Assemble the Tacos: Fill each tortilla with:
22. Coconut lime chicken
23. Shredded cabbage or lettuce
24. Diced red onion
25. Fresh cilantro

SWAPS & NOTES

This recipe is very flexible depending on what you have available.

Chicken options Both chicken breast and thighs work well.

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

Original recipe: <https://chefmaniac.com/coconut-lime-chicken-tacos-fresh-creamy-and-full-of-flavor/>

Thighs tend to stay slightly juicier.

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Coconut milk Lime juice Lime zest Honey or maple syrup Pinch of salt Set the sauce aside. 2.