

The Best Easy Chicken Tacos: A 15-Minute Weeknight Win

This is my go-to "emergency dinner" for a few simple reasons:



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15 min

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INGREDIENTS

The Protein: 4 boneless skinless chicken breasts, cut into 1-inch strips.

The Foundation: 3 Tbsp extra-virgin olive oil and 8 corn tortillas (warmed).

The Custom Spice Blend: 2 tsp chili powder, 2 tsp ground cumin, 1/2 tsp garlic powder, 1/4 tsp paprika, and 1/4 tsp cayenne (for a hint of heat).

The Finishing Touches: Kosher salt and freshly ground black pepper.

Suggested Toppings:

Sour cream or Greek yogurt

Thinly sliced red onion

Diced tomatoes

Shredded Monterey Jack or Cotija cheese

Diced avocados or guacamole

Fresh cilantro and lime wedges

DIRECTIONS

- 1. SautØ the Chicken:** In a large skillet over medium heat, heat your olive oil. Season your chicken strips generously with salt and pepper. Add the chicken to the skillet in a single layer. Cook, stirring occasionally, until the chicken is golden and cooked through (this usually takes about 6 minutes).
- 2. Bloom the Spices:** Once the chicken is golden, sprinkle the chili powder, cumin, garlic powder, paprika, and cayenne over the meat. Stir constantly for about 1 minute. You want the spices to "bloom" in the oil, which releases their aromatic oils. Pro-Tip: If the pan looks dry or the spices are clumping, add a tiny splash of water or another teaspoon of oil to help the seasoning coat the chicken evenly.
- 3. Warm the Tortillas:** While the chicken rests for a minute, warm your tortillas. You can do this quickly over a gas flame for a bit of char, or wrap them in a damp paper towel and microwave them for 30 seconds.
- 4. Build Your Masterpiece:** Layer the seasoned chicken into the warm tortillas. Top with a generous amount of shredded Monterey Jack, diced avocados, red onions, and tomatoes. Finish with a dollop of sour cream and a heavy sprinkle of fresh cilantro.

SWAPS & NOTES

The Tortillas: While corn tortillas provide an authentic flavor, flour tortillas are a great swap if you prefer a softer, sturdier wrap.

The Meat: You can easily substitute chicken thighs for an even

juicier result.

If you're in a rush, you can even use rotisserie chicken-just skip the browning step and toss the shredded meat with the oil and spices until warm.

The Heat: If you're sensitive to spice, omit the cayenne.

TIPS FOR SUCCESS

Don't Overcrowd the Pan: If your skillet is too small, the chicken will steam rather than brown.

Cook in two batches if necessary to get that beautiful golden crust.

Acid is Key: Do not skip the lime wedges!

A fresh squeeze of lime juice right before eating cuts through the earthy cumin and rich avocado, making all the flavors pop.

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

Original recipe: <https://chefmaniac.com/the-best-easy-chicken-tacos-a-15-minute-weeknight-win/>