

BBQ Chicken Tacos with Pineapple Salsa: A Sweet and Savory Mashup

2 cups cooked chicken, shredded or diced



TIME
15 min

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INGREDIENTS

2 cups cooked chicken, shredded or diced
1 cup BBQ sauce (your favorite brand)
8 small corn or flour tortillas
1 cup fresh pineapple, diced
1/2 red onion, finely chopped
1/4 cup fresh cilantro, chopped
1 lime, juiced
Salt and pepper to taste
Optional toppings: avocado slices, jalapeños, or sour cream

DIRECTIONS

- 1.** Prepare the : Chicken: In a medium bowl, combine the shredded chicken with BBQ sauce. Mix well until the chicken is evenly coated. If you prefer a smokier flavor, consider adding a dash of smoked paprika to the mix.
- 2.** Make the : Pineapple Salsa: In another bowl, combine the diced pineapple, red onion, cilantro, lime juice, salt, and pepper. Stir gently to combine. This salsa can be made ahead of time and stored in the refrigerator for up to two days.
- 3.** Warm the : Tortillas: Heat a skillet over medium heat. Warm the tortillas for about 30 seconds on each side until they are pliable. This step enhances their flavor and texture.
- 4.** Assemble the : Tacos: Place a generous amount of BBQ chicken on each tortilla, followed by a spoonful of pineapple salsa. Add any optional toppings you desire, such as avocado or jalapeños.
- 5.** Serve and : Enjoy: Serve the tacos immediately while they are warm. Pair them with a refreshing drink, and enjoy the burst of flavors!

SWAPS & NOTES

of BBQ chicken perfectly complement the bright, sweet flavors of pineapple salsa.

This balance creates a dish that is both satisfying and refreshing.

Versatility: This recipe is incredibly adaptable.

You can use grilled chicken, shredded rotisserie chicken, or even tofu for a vegetarian option.

TIPS FOR SUCCESS

Grill the Chicken: For an extra layer of flavor, grill the chicken instead of cooking it on the stovetop.

The char from the grill adds a delicious smokiness.

Experiment with Fruits: While pineapple is a classic choice, try using mango or peach for a different twist on the salsa.

Make it Spicy: If you enjoy heat, add diced jalapeños to the salsa or drizzle some hot sauce over the tacos before serving.

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

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