



Easy Chicken Tacos Recipe for Quick Meals

Introduction

Chicken tacos are a versatile and delicious meal that can be enjoyed any day of the week. This easy chicken taco recipe is quick to prepare and packed with flavor, making it a perfect choice for a family dinner or casual gathering with friends. The combination of spices used to season the chicken, paired with fresh toppings, creates a delightful dish that everyone will love.

Detailed Ingredients with measures

2 teaspoons chili powder
1 teaspoon ground cumin
1 teaspoon smoked paprika
1 teaspoon dried oregano
½ teaspoon garlic powder
Kosher salt and freshly ground black pepper, to taste
1½ pounds boneless, skinless chicken thighs
1 tablespoon canola oil
12 mini flour tortillas, warmed
1 cup pico de gallo, homemade or store-bought
1 avocado, halved, peeled, seeded, and diced
½ cup chopped fresh cilantro leaves
1 lime, cut into wedges

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 10 minutes

Total Time: 20 minutes

Yield: Serves 4

Instructions

1. In a small bowl, combine the chili powder, cumin, paprika, oregano, garlic powder, 1 teaspoon of salt, and ½ teaspoon of pepper.

2. Season the chicken thighs with the spice mixture, ensuring they are evenly coated.
3. Heat the canola oil in a large cast iron skillet over medium-high heat.
4. Working in batches if necessary, add the chicken to the skillet in a single layer. Cook until golden brown and cooked through, reaching an internal temperature of 165°F, about 4-5 minutes per side.
5. Remove the chicken from the skillet and let it rest for a few minutes. Then, dice it into bite-sized pieces.
6. Serve the diced chicken in the warmed tortillas, topped with pico de gallo, diced avocado, chopped cilantro, and a squeeze of lime juice.

See also [Kale Smoothie](#)

Enjoy your delicious homemade chicken tacos!

Detailed Directions and Instructions

Step 1: Prepare the Spice Mixture

In a small bowl, combine the chili powder, cumin, paprika, oregano, garlic powder, 1 teaspoon of salt, and ½ teaspoon of pepper.

Step 2: Season the Chicken

Season the chicken thighs with the spice mixture, ensuring they are evenly coated.

Step 3: Heat the Skillet

Heat the canola oil in a large cast iron skillet over medium-high heat.

Step 4: Cook the Chicken

Working in batches if necessary, add the chicken to the skillet in a single layer. Cook until golden brown and cooked through, reaching an internal temperature of 165°F, about 4-5 minutes per side.

Step 5: Rest and Dice the Chicken

Remove the chicken from the skillet and let it rest for a few minutes. Then, dice it into bite-sized pieces.

Step 6: Assemble the Tacos

Serve the diced chicken in the warmed tortillas, topped with pico de gallo, diced avocado, chopped cilantro, and a squeeze of lime juice.

Notes

Tip 1: Chicken Thighs vs. Breasts

Using chicken thighs keeps the taco filling juicy and flavorful. However, chicken breasts can be substituted if preferred.

Tip 2: Warm Tortillas

To warm the tortillas, briefly heat them in a skillet or wrap them in foil and place them in a warm oven.

Tip 3: Customize Toppings

Feel free to add other toppings such as shredded cheese, sour cream, or hot sauce according to your taste preferences.

Tip 4: Leftover Chicken

Leftover seasoned chicken can be stored in an airtight container in the refrigerator for up to 3 days. It can also be used in salads or sandwiches.

See also [Coquito Coconut Eggnog](#)



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Cook techniques

Mixing Spices

Combine the spices in a bowl to ensure even distribution of flavors, enhancing the overall taste of the chicken.

Coating the Chicken

Season the chicken evenly with the spice mixture, ensuring every piece is flavorful.

Searing

Heat oil in a cast iron skillet and cook the chicken until golden brown. This technique develops a rich flavor through browning.

Resting

Allow the chicken to rest after cooking. This helps retain juices and enhances the texture when diced.

Dicing

Cut the cooked chicken into bite-sized pieces for easy assembly and eating in the tacos.

Assembling Tacos

Layer the diced chicken in warmed tortillas, adding toppings as desired for a balanced flavor profile.

FAQ

Can I use chicken breast instead of thighs?

Yes, chicken breast can be used, but it may result in a drier texture.

How can I make these tacos spicier?

Add hot sauce or increase the amount of chili powder in the spice

mixture to enhance the heat.

What can I substitute for pico de gallo?

You can use salsa or chopped tomatoes mixed with onions and cilantro as a substitution.

Can I make these tacos ahead of time?

Yes, you can prepare the chicken in advance and store it in the refrigerator. Assemble the tacos just before serving.

What sides pair well with chicken tacos?

Consider serving with rice, beans, or a side salad for a complete meal.

Conclusion

Enjoying these Easy Chicken Tacos is a delightful way to bring the flavors of Mexican cuisine to your home. The combination of spices gives the chicken incredible flavor, while the fresh toppings elevate the dish even further. Gather your loved ones and share these tasty tacos for a fun meal!

See also [Christmas Cranberry Pound Cake](#)

More recipes suggestions and combination

Beef Tacos

Swap the chicken for seasoned ground beef for a traditional taco experience. Add cheese and sour cream for extra richness.

Vegetarian Tacos

Use black beans or roasted vegetables as a filling. Top with corn salsa and avocado for a fresh and healthy option.

Fish Tacos

Grill or pan-sear white fish like cod or tilapia. Pair with a tangy slaw and a zesty lime crema for a light, refreshing dish.

Chicken Fajitas

Use the same seasoned chicken and serve it with sautéed bell peppers and onions in tortillas for vibrant and flavorful fajitas.

Taco Salad

Make a deconstructed version by layering seasoned chicken on a bed of greens. Add beans, corn, cheese, and your favorite dressings for a satisfying salad.

Taco Rice Bowl

Transform your tacos into a rice bowl by serving the seasoned chicken over cilantro-lime rice and topping it with all your favorite taco toppings.



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