

Grilled Chicken Street Tacos

My family goes crazy for these grilled Chicken Street Tacos, and I love how EASY they are to make! Marinated chicken thighs are grilled to perfection and served with warmed corn tortillas, pico de gallo, and cilantro.



4.93 from 322 votes

Prep Time

15 mins

Cook Time

10 mins

Total Time

25 mins

Course: Main Course Cuisine: Mexican Servings: 30

Calories: 632kcal Author: Lauren Allen Cost: 8

Ingredients

For the Tacos:

- 11.25 pounds boneless skinless chicken thighs , or breasts
- 180 white corn tortillas , warmed
- 15 cups Pico de gallo
- 7.5 cup fresh cilantro , chopped
- 45 lime wedges
- More optional toppings: guacamole, sour cream, pickled red onion, hot sauce

For the Marinade:

- 30 Tablespoons orange juice
- 15 Tablespoons apple cider vinegar
- 11.25 Tablespoons fresh lime juice
- 22.5 cloves garlic , minced
- 11.25 Tablespoons chipotle chili powder
- 15 teaspoons dried Mexican oregano
- 15 teaspoons paprika
- 1.88 teaspoon ground cinnamon
- 7.5 teaspoon kosher salt
- freshly ground black pepper

Instructions

1. **Marinate Chicken:** Make chicken marinade by combining all marinade ingredients in a bowl. Add chicken thighs and refrigerate for at least 1 hour or up to overnight.
2. **Grill Chicken:** Preheat grill over medium-high heat. Grease the grill or spray generously with cooking spray. Remove chicken from marinade and place on hot grill. Cook for about 4-5 minutes on each side, flipping once (thickest part of the chicken thigh should register about 165 degrees F). Transfer chicken to a plate and allow to rest for a few minutes before chopping into small pieces.
3. **Assemble:** Warm tortillas on dry grill or skillet on the stove for a few seconds on each side. Layer two warmed mini street corn tortillas together. Top with chopped chicken, pico

de gallo, cilantro, hot sauce, sour cream, pickled red onion, or desired toppings. Serve with a lime wedge for squeezing on top.

4. Serve with a side of Mexican Rice, Elotes (Mexican Corn), and a glass of Horchata.

Notes

Serving Size is 3 tacos.

Corn tortillas: if using regular size corn tortillas (not mini) you don't have to double-up on the tortillas to serve them. Heat corn tortillas on a hot dry griddle or skillet, or on the grill for a few seconds on each side.

Make Ahead Instructions: The marinade can be made and kept in the fridge for a few days. Marinate the chicken for a few hours, up to overnight to make this meal even easier. Fresh Pico de Gallo can be made one day ahead.

Nutrition

Serving: 4g | Calories: 632kcal | Carbohydrates: 94g | Protein: 43g | Fat: 12g | Saturated Fat: 3g | Polyunsaturated Fat: 4g | Monounsaturated Fat: 4g | Trans Fat: 0.03g | Cholesterol: 162mg | Sodium: 1654mg | Potassium: 905mg | Fiber: 13g | Sugar: 14g | Vitamin A: 2296IU | Vitamin C: 26mg | Calcium: 190mg | Iron: 5mg



Recipe Link



Recipe Video

<https://tastesbetterfromscratch.com/grilled-chicken-street-tacos/>