

Adobo Fire Chicken Tacos

Smoky, char-kissed chicken thighs marinated in a bold adobo with earthy achiote are tucked into warm tortillas and finished with creamy salsa verde, tangy pickled red onions, and salty cotija for a punchy, balanced bite.

Ingredients

- 3 lbs chicken thighs
- to taste achiote seasoning (or Meat Church Hail Mary seasoning)
- as needed tortillas
- as needed pickled red onions
- as needed salsa verde
- as needed cotija cheese
- 2 dried ancho chilies (stems removed; softened)
- 3 tbsp chipotles in adobo
- 3 tbsp garlic (minced)
- 1 tbsp dried Mexican oregano
- 1/2 tsp cumin
- 1/2 tsp ground cloves
- 2.5 tbsp Meat Church Blanco seasoning
- 1/4 cup apple cider vinegar
- 1 cup orange juice

Instructions

1. Steep the dried ancho chilies in boiling water until softened. Remove stems and blend with enough soaking water to form a smooth paste.
2. In a food-safe container, whisk together the ancho paste, chipotles in adobo, minced garlic, dried Mexican oregano, cumin, ground clove, Meat Church Blanco seasoning, apple cider vinegar, and orange juice until fully combined.
3. Add the chicken thighs, ensuring they are fully submerged and coated in the marinade. Cover and refrigerate overnight.
4. Light a charcoal grill and let it preheat until hot.
5. Remove the chicken from the marinade and season evenly with achiote seasoning (or Meat Church Hail Mary).
6. Grill the chicken over hot coals, turning to achieve your desired char on each side, until the internal temperature reaches 165°F.
7. Slice the cooked chicken thighs into strips. Warm or toast the tortillas on a cast-iron skillet or directly over the fire.

8. Assemble the tacos: tortilla, sliced chicken, salsa verde, cotija cheese, and pickled red onions. Serve and enjoy.

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