

# Smoked Chicken Tacos with Chili Lime Seasoning

Prep: 15 minutes • Cook: 45 minutes

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*Smoky, juicy chicken thighs are kissed with a bright chili-lime taco seasoning and paired with a vibrant smoked salsa verde, all tucked into warm tortillas. Each bite balances rich smoke, zesty citrus, and fresh herbaceous heat.*

## Ingredients

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- 2 pounds chicken thighs (boneless, skinless)
- 2 Tablespoons Chicken Taco Seasoning (Chili Lime)
- 12 tortillas (soft flour or corn)
- 4 tomatillos (husks removed)
- 2 Serrano peppers (sliced in half)
- 2 cloves garlic
- 1/4 yellow onion (quartered)
- 1 Tablespoon avocado oil
- 1 cup cilantro leaves (fresh (for salsa))
- 2 limes (juiced (for salsa))
- to taste Kosher salt (for salsa)
- to taste avocado (sliced, for serving (optional))
- to taste cilantro (chopped, for serving (optional))
- to taste lime wedges (for serving (optional))
- 2 teaspoons Kosher salt (for Chili Lime Chicken Taco Seasoning)
- 2 teaspoons chili powder (for Chili Lime Chicken Taco Seasoning)
- 1 teaspoon black pepper (for Chili Lime Chicken Taco Seasoning)
- 1 teaspoon cumin (for Chili Lime Chicken Taco Seasoning)
- 1 teaspoon Mexican oregano (for Chili Lime Chicken Taco Seasoning)
- 1 teaspoon garlic powder (for Chili Lime Chicken Taco Seasoning)
- 1 teaspoon onion powder (for Chili Lime Chicken Taco Seasoning)
- 1/4 teaspoon cayenne pepper (for Chili Lime Chicken Taco Seasoning)
- 1 teaspoon lime zest (from 1 lime; for Chili Lime Chicken Taco Seasoning)

## Instructions

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1. Preheat the smoker to 275°F with a mild hardwood like maple or alder.

2. Smoke the veggies: In a grill basket, toss tomatillos, Serrano peppers, garlic, and onion with avocado oil. Place on the smoker and cook 30–45 minutes, flipping occasionally, until softened and lightly charred.
3. Season the chicken thighs generously on all sides with the Chili Lime Chicken Taco Seasoning.
4. Smoke the chicken: Place thighs on the smoker, close the lid, and cook 35–45 minutes until an instant-read thermometer reads 175°F. Remove, tent with foil, and rest 10 minutes, then shred or chop.
5. Make the smoked salsa verde: Transfer smoked vegetables to a blender or food processor. Add fresh cilantro and lime juice; blend to desired consistency. Season with Kosher salt to taste and set aside.
6. Prep toppings: Slice avocado, roughly chop additional cilantro, and cut lime wedges for serving (optional).
7. Warm tortillas on the hot smoker grates 1–2 minutes until soft and pliable.
8. Assemble: Fill tortillas with smoked chicken, spoon over smoked salsa verde, add desired toppings, and serve immediately.

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