

Chipotle Lime Beer Chicken Tacos

These Chipotle Lime Beer Chicken Tacos bring bold smoky flavor, a citrusy zing, and tender beer-simmered chicken.

Servings: 4

Ingredients:

- 2 teaspoons grapeseed oil
- 1 pound boneless, skinless chicken breasts
- 1 tablespoon chipotle lime rub
- 12 ounces beer (lager or pale ale preferred)
- 1 lime, juiced
- 1 tablespoon brown sugar
- 8 (6-inch) tortillas

Instructions:

1. Heat grapeseed oil in a nonstick skillet over medium-high heat.
2. Add chicken breasts and brown on both sides (3–4 minutes per side).
3. While chicken browns, whisk together chipotle lime rub, beer, lime juice, and brown sugar.
4. Pour mixture into skillet; cover and simmer for 15 minutes.
5. Remove chicken and shred using two forks.
6. Return shredded chicken to skillet and simmer uncovered for another 15 minutes, or until most of the liquid is absorbed.
7. Serve on warm tortillas with scallions or your favorite toppings.