

# Christi Quigley's Grilled Mexican Lime Chicken Tacos

## Ingredients

### Marinade

1 teaspoon salt  
1 tsp, minced jalapeno (or banana pepper if preferred)  
1 tsp honey  
1 teaspoon chili powder  
½ tsp paprika  
½ tsp onion powder  
½ teaspoon garlic powder (Personally I like to substitute 2 finely chopped cloves of fresh garlic for the garlic powder)  
¼ tsp cumin  
¼ coriander  
1/8 cayenne pepper  
¼ ground black pepper 2 tablespoon oil  
¼ cup fresh lime juice (yeah I know it is a pain to squeeze fresh, but oh la la it makes such a difference)

1 – 1 ½ pounds Chicken breast (or other chicken pieces)

### For the filling:

2 tsp olive oil  
2 tbsp. chopped onion (I prefer red onions)  
½ cup of frozen corn ½ cup of black beans (rinse off 1st)  
¼ salt & pinch of pepper  
Soft taco flour tortillas

### Garnishes:

Chopped fresh cilantro  
Avocado chunks  
Lime wedges

### Extras:

Cold Beer & Chips & Salsa – this makes the grilling process more enjoyable.

## Directions

Use half the lime juice & combine all the remaining marinade ingredients. I like to poke holes in the chicken so the marinate gets inside the chicken. Marinate chicken in mixture for at least 2 hours (It is best if you can marinate up to 12-24 hours) If you're only going to do 30 minutes, take your chicken out of the fridge, and let it marinate at room temperature for the full 30 minutes. You'll get a much better sear (without it burning) and your chicken will be a lot juicier! Grill Grease & preheat the grill to medium heat (about 400) Grill chicken undisturbed for 5-7 minutes per side. Transfer to a cutting board, cover with aluminum foil and let rest for 5 minutes before slicing. Garnish with remaining lime juice. In a large skillet, medium heat add olive oil. When the oil is hot, add the onion & sauté until translucent. Add the corn and cook for 5 minutes, then add the rinsed black beans. Season with salt & pepper, cook for 3 minutes. One alternative option I like to do; is swapping out the corn & black beans for fresh pineapple mango salsa.