

SALSA VERDE CHICKEN TACOS

Budget-Friendly | 30 Minutes | Serves 4 | [homemaderecipes.com](#)

PREP
5 min

COOK
25 min

TOTAL
30 min

SERVES
4

COST
~\$3/serving

INGREDIENTS

CHICKEN

- **2 lbs** boneless skinless chicken thighs
- **1 tsp** cumin
- **1 tsp** garlic powder
- **1 tsp** salt
- **1 tbsp** neutral oil

SAUCE & TORTILLAS

- **1 jar (16 oz)** jarred salsa verde
- **1/2** lime, juiced
- **12** corn tortillas

TOPPINGS

- **2 cups** shredded green cabbage
- **1/2 cup** crumbled queso fresco
- **1/4 cup** fresh cilantro
- **2** lime wedges

SUBSTITUTIONS

- Chicken breasts: reduce simmer to 12 min
- Flour tortillas: warm same way, more flexible
- Rotisserie chicken: skip sear, simmer 5 min
- Cheddar: swap for queso fresco 1:1

GROCERY LIST

- ☐ Boneless skinless chicken thighs (2 lbs)
- ☐ Jarred salsa verde, 16 oz
- ☐ Corn tortillas, 12 count
- ☐ Green cabbage (small head)
- ☐ Limes (2)
- ☐ Queso fresco or shredded cheddar
- ☐ Fresh cilantro
- ☐ Neutral oil (if not stocked)
- ☐ Cumin (if not stocked)
- ☐ Garlic powder (if not stocked)

INSTRUCTIONS

1 Pat & Season

Pat chicken thighs dry with paper towels on both sides. Season with cumin, garlic powder, and salt. Press seasoning in with your fingers.

2 Sear the Chicken

Heat oil in a skillet over medium-high until shimmering. Sear chicken 3-4 min per side until deep golden brown. Don't move it while searing.

3 Simmer in Salsa

Reduce heat to medium-low. Pour entire jar of salsa verde over chicken. Cover and simmer 15 minutes until cooked through and tender.

4 Shred

Transfer chicken to a cutting board. Shred with two forks into irregular pieces. If it resists, return to pan for 2-3 more minutes.

5 Finish with Lime

Return shredded chicken to pan. Stir to coat in salsa. Heat 2 minutes on medium-low. Squeeze half a lime over the top. Taste and adjust salt.

6 Warm & Assemble

Warm tortillas 20 sec per side in a dry skillet. Fill with chicken, cabbage, queso fresco, cilantro, and a squeeze of lime. Serve immediately.

STORAGE & MEAL PREP

Fridge: store chicken filling up to 4 days (separate from tortillas).
Freezer: freeze filling up to 3 months. Thaw overnight in fridge.
Reheat: skillet with a splash of water over medium heat, 4 min.
Double the batch: use leftovers for burrito bowls, quesadillas, enchiladas, or rice bowls across the week.

PRO TIPS

- Dry chicken = better sear. Wet chicken steams, not sears.
- Gray sear? Pan wasn't hot enough. Turn it up and retry.
- Lime goes in at the end. Early acid cooks off and flavor flattens.
- Sauce too thin? Uncover last 5 min to reduce.