



HOMERIGHT.COM/DIY



CITRUS CHILI CHICKEN WITH GRILLED PINEAPPLE TACOS



[1]

I love spending time outdoors in the summer and cooking on the grill is a wonderful way to spend time outside, and keep the mess (and heat) of cooking dinner outside! I really just love how grilled foods taste too! They are so delicious! And while a gas grill is convenient, real charcoal grilling is where it is at! We have had a charcoal grill for a few years now, and love it, but it can take a while to get charcoal going (we don't use charcoal with lighter fluid). So one of the best things we have ever gotten is the HomeRight ElectroLight. This great tool saves a lot of time and makes grilling so much easier! So today I decided to combine two of my great loves, grilled pineapple and tacos, and I created these delicious Citrus Chili Chicken with Pineapple Salsa Tacos! They have incredible flavor and are oh-so-delicious! And I think you will love them too!

CITRUS CHILI CHICKEN

With Grilled Pineapple Tacos



Materials Needed:

- 4 Chicken Breasts
- 2 Tablespoons Extra Virgin Olive Oil
- 2 Tablespoons Citrus Chili and Garlic with Chia Seasoning
- 1 Pineapple, sliced and cored
- 2 Mangos, cubed
- 1/2 of a Red Bell Pepper
- 1/2 of a Green Bell Pepper
- 1 Jalepeno
- 1/4 of a Red Onion
- 1/8 teaspoon Kosher Salt
- 1/8 teaspoon Black Pepper
- 1/2 teaspoon Sugar
- 1 Tablespoon chopped Cilantro
- 1/2 Tablespoon chopped fresh Mint
- Juice from 1/2 Lime
- 1/2 lime cut into wedges if desired
- Corn Tortillas
- Avacado (optional)

BEFORE



AFTER



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Links:

[1] <https://www.homeright.com/sites/default/files/images/blogs/Citrus%20Chili%20Chicken%20with%20Grilled%20Pineapple%20Salsa-04345.jpg>