

Tajín Grilled Chicken

By Rick A. Martinez

YIELD 4 servings

TIME 35 minutes

Tajín is a Mexican seasoning made from dried, ground red chiles, sea salt and dehydrated lime juice. It is great sprinkled over fresh cut fruit like mango (<https://cooking.nytimes.com/recipes/1022134-mango-with-chile-lime-salt>) and pineapple, or rimmed on an ice cold margarita. But it is also an easy way to add chile and lime to your favorite grilled meats, rubs or sauces. In this dish, the lime in the Tajín balances out the sweetness from the agave syrup, while the red chiles complement the smoky flavor of the chipotles. Serve the chicken as is or on toasted hamburger buns with a schmear of mayonnaise, chopped grilled scallions, cilantro leaves and sliced pickled jalapeños. This Tajín sauce also would pair well with grilled bass, cod or salmon, or with shrimp skewers.

INGREDIENTS

Vegetable oil, for the grill

8 skinless, boneless chicken thighs (about 2 pounds)

Sea salt (or kosher salt)

½ cup light agave syrup or honey

½ cup fresh orange juice

1 teaspoon finely grated orange zest

3 chipotle chiles in adobo, finely chopped

¼ cup adobo sauce

6 garlic cloves, finely grated

2 tablespoons extra-virgin olive oil

1 tablespoon Tajín Clásico

8 scallions, root ends trimmed

½ cup cilantro leaves and tender stems

PREPARATION

Step 1

Prepare a grill for medium-high, direct heat; clean the grates well, then brush them with vegetable oil. Alternatively, heat a grill pan on medium-high and brush the pan with oil.

Step 2

Arrange the chicken on a sheet tray and generously season both sides with salt. Whisk together the agave syrup, orange juice, orange zest, chipotles, adobo, garlic, olive oil and Tajín in a medium bowl.

Step 3

Brush both sides of the chicken with the Tajín sauce. Grill the chicken, turning and basting often with the Tajín sauce, until cooked through, charred but brick red and glazed, 7 to 9 minutes. Grill the scallions, turning occasionally, until lightly charred on all sides, about 5 minutes.

Step 4

Serve the chicken with the grilled scallions, topped with cilantro.

PRIVATE NOTES

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