



## Pickle Plug Chicken Breast Tacos (about 8–10 tacos)

### Ingredients

#### For the chicken:

- 2 large boneless, skinless chicken breasts (about 1–1.5 lb total)
- 1–1¼ cups Pickle Plug brine, any flavor (dill, spicy, garlic, etc.)
- 1–2 tbsp neutral oil (canola, avocado, or light olive oil)
- 1 tsp smoked paprika
- 1 tsp chili powder
- ½ tsp ground cumin
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp kosher salt (taste brine first; reduce or skip if brine is very salty)
- ¼ tsp black pepper

#### For the tacos:

- 8–10 small flour or corn tortillas
- 1–2 tbsp neutral oil or a light spray of oil for the griddle

### Suggested toppings (pickle-forward):

- Pickle Plug pickles, chopped or sliced (to match your brine flavor)
- Shredded cabbage or lettuce
- Diced onion (white or red)
- Fresh cilantro, chopped
- Lime wedges
- Crumbled queso fresco, cotija, or shredded cheddar/Monterey Jack
- Your favorite hot sauce or crema (sour cream + a splash of brine)

### Step 1: Inject and Marinate the Chicken

#### 1. Prepare the brine:

- Pour about 1–1¼ cups of your chosen Pickle Plug brine into a measuring cup.

#### 2. Inject the chicken:

- Using a meat injector, draw up brine and inject it deep into the thickest parts of each chicken breast.
- Inject in multiple spots (4–6 injections per breast), slowly depressing the plunger as you pull the needle out so the brine distributes evenly.
- Lightly pat the surface dry with a paper towel if it's very wet.

#### 3. Marinate:

- Place the injected breasts in a shallow dish or zip-top bag.
- Pour an extra splash (2–4 tbsp) of brine over them.
- Seal and refrigerate 2–5 hours. (2 hours for lighter flavor/texture, up to 5 for more intense pickle zip.)

### Step 2: Season the Chicken

#### 1. Remove chicken from the fridge 15–20 minutes before cooking.

2. In a small bowl, mix: smoked paprika, chili powder, cumin, garlic powder, onion powder, salt (if using), and black pepper.

3. Drizzle the chicken with 1–2 tbsp oil and rub to coat.

4. Sprinkle the spice mix evenly over all sides and rub it in.

### Step 3: Grill on an Electric Smoker

#### 1. Preheat the smoker:

- Set your electric smoker to 325–350°F.
- Use a mild wood (hickory, apple, or pecan) if you're adding smoke.

#### 2. Cook the chicken:

- Place the breasts on the smoker grates.

- Cook until the internal temperature reaches 160–165°F in the thickest part (usually 25–40 minutes depending on thickness and temp).
- Optional: For a bit more color, you can finish them briefly on a hotter grill/griddle afterward, but the smoker alone is fine.

### 3. Rest and slice:

- Remove chicken from smoker and rest 5–10 minutes, loosely tented with foil.
- Slice thinly across the grain into strips, then into bite-size pieces for tacos.

### Step 4: Heat the Tortillas on a Propane Griddle

1. Preheat a propane griddle (or a large flat-top/griddle pan) over medium to medium-high heat.
2. Lightly oil the surface or spray with oil.
3. Lay tortillas down in a single layer.
4. Warm 20–40 seconds per side, just until pliable, lightly blistered, and steamy.
5. Stack in a clean kitchen towel or tortilla warmer to keep soft.

### Step 5: Assemble the Tacos

1. Lay out warm tortillas.
2. Add a generous layer of sliced smoked chicken.
3. Top with:
  - Chopped Pickle Plug pickles
  - Shredded cabbage/lettuce
  - Diced onion
  - Cilantro
  - Cheese (optional)
4. Squeeze fresh lime over the top.
5. Finish with hot sauce or a quick pickle crema:
  - ½ cup sour cream or Mexican crema
  - 1–2 tbsp Pickle Plug brine
  - Pinch of salt and chili powder; stir until smooth.

Serve immediately while everything is hot and the tortillas are still soft.