

# Copycat Chipotle Chicken

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I'm not a huge fan of Chipotle (the restaurant chain), but I'm not a big fan of fast food in general. (At this point, I'm not a big fan of eating out at all, for a lot of different reasons.) I will say, though, that their chicken is pretty good. Moist, tender, with just the right amount of spice.

If you search on the internet, you will find a lot of copycat recipes for Chipotle chicken. This recipe is a bit of an average on the first four or five recipes I came across. As will all things, you can adjust the amount of spice to suit your own tastes.

Like Chipotle, you can use this as the main pro-

tein in a bowl. But it also versatile enough to make pretty good fajitas or tacos, or rolled into a burrito, or tossed on top of a pizza. You could even toss it on top of lettuce and call it a salad. You can even freeze it to have on hand for evenings you don't feel like cooking anything. (This is always a good thing, but make sure you use it within three months.) The possibilities are endless.

Chicken thighs are perfect for this dish, because the boneless and skinless version can cook fairly quickly, while remaining moist and tender.

## Ingredients

For the marinade:

- 1/2 cup beer
- 1/2 onion, roughly chopped
- 2 cloves garlic, roughly chopped
- 1 chipotle chili in adobo, stemmed
- 1 Tbs adobo sauce
- 2 Tbs fresh lime juice
- 2 tsp chili powder
- 1 1/2 tsp ground cumin
- 1 tsp dried Mexican oregano
- 1 tsp salt
- 1/2 tsp black pepper, freshly ground
- 2 Tbs canola or other neutral oil

For the chicken:

- 2 pounds boneless, skinless chicken thighs
- 1 Tbs canola or other neutral oil with a high smoke point

## Method

1. Add all the ingredients for the marinade to a blender and blend until smooth.
2. Combine the chicken thighs and the marinade in a covered container, making sure the entire surface of the chicken is covered with marinade. Marinate in the refrigerator a minimum of four hours or overnight.
3. Drain the chicken preheat the grill.
4. Brush the chicken with the 1 Tbs canola oil. Season with salt and pepper to taste.
5. Grill until the chicken is thoroughly cooked, approximately 8-10 minutes. Make sure the internal temperature is 165°F.
6. Allow the chicken to cool slightly, and then cut into bite-sized pieces. Serve warm.