



Chipotle's Chicken

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Tasty Team

Ingredients

for 1 serving

1 lb boneless, skinless chicken thighs

kosher salt, to taste

freshly ground black pepper, to taste

6 oz chipotle pepper in adobo sauce, finely chopped

1 tablespoon vegetable oil

Preparation

- 1** On a cutting board, season the chicken all over with salt and pepper.
- 2** Transfer the chicken to a large zip-top bag with the chopped chipotles and mix until the chicken is fully coated.
- 3** Refrigerate for at least 2 hours, up to overnight.
- 4** Heat the oil in a large skillet over medium-high heat.
- 5** Add the chicken and cook until golden brown, 4 minutes per side.
- 6** Remove the chicken with tongs and place on a cutting board. Let cool for 5 minutes. Cut the chicken into bite-sized pieces.
- 7** Transfer the chicken back to the pan over medium-high heat and cook, stirring frequently, for 2-3 minutes, until all pieces are browned.
- 8** Enjoy!