Chipotle Chicken (Copycat)

A copycat of Chipotle's chicken with a smoky blended marinade of ancho chile, adobo, cumin, oregano, garlic and red onion. It cooks on the stove, grill or in the oven and is flavorful enough to eat on its own or pile into burritos, tacos and bowls.

65 min · 8 servings (about 6 cups) · easy · Tex-Mex



INGREDIENTS

Marinade

- ☐ **1/2** red onion, roughly chopped
- ☐ **5 cloves** garlic, peeled
- ☐ **2 tbsp** adobo sauce, from a can of chipotle peppers in adobo
- ☐ **2 tbsp** ancho chile powder
- ☐ **2 tbsp** olive oil, or rice bran or avocado oil
- ☐ **2 tsp** ground cumin
- ☐ **2 tsp** dried oregano
- ☐ **1 tsp** kosher salt, plus more to taste
- ☐ **1/2 tsp** black pepper
- ☐ **as needed** water, to bring marinade to 1 cup (240 ml)

Chicken

- ☐ **3 lb (1.36 kg)** boneless, skinless chicken thighs, or breasts
- ☐ **2 tbsp** olive oil, for cooking

METHOD

Marinate

1. In a food processor or blender, combine the red onion, garlic, adobo sauce, ancho chile powder, olive oil, cumin, oregano, salt and pepper; blend until smooth.
2. Pour the marinade into a liquid measuring cup and add enough water to make 1 cup (240 ml).
3. Place the chicken in a large zip-top bag or shallow dish, add the marinade and turn to coat. Refrigerate at least 30 minutes or up to overnight.

Cook

4. Heat 2 tbsp oil in a large skillet over medium-high heat until shimmering. Add the chicken in a single layer, working in batches as needed.
5. Cook, turning occasionally, until browned and the chicken reaches 165°F (74°C) on an instant-read thermometer, about 10 to 15 minutes.

Finish

6. Transfer to a cutting board and rest 10 minutes, then chop into small pieces and season to taste with salt. Serve in burritos, tacos, bowls or salads.

TIPS

– The page text did not list quantities, so amounts here are standard estimates sized to yield about 6 cups cooked chicken; adjust to taste.

– Thighs give the juiciest result closest to Chipotle's texture, but breasts work too.

– Even 30 minutes of marinating adds plenty of flavor; marinate overnight for deeper flavor.

– For more heat, add extra adobo sauce or a chopped chipotle pepper to the marinade.

– To use whole dried anchos, stem and seed them, toast in a dry skillet over medium-low until fragrant, soak in boiling water 10 minutes, drain and blend in place of the powder.

– To grill, cook over oiled grates at medium-high heat, turning as needed, until 165°F, about 10 to 15 minutes.

– To bake, arrange in a lightly oiled dish, cover with parchment tucked around the chicken and bake at 400°F (200°C) until 165°F, about 30 to 40 minutes.

– Freeze leftover adobo sauce in small portions for future recipes.

– Refrigerate leftovers airtight up to 4 days or freeze up to 2 months; reheat gently with a splash of water to keep it moist.

https://www.culinaryhill.com/chipotle-chicken/