



**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

## **Chipotle Chicken Marinade**

**Serves 2, can be doubled or tripled**

### **Ingredients**

2 tsp. adobo sauce (from canned chipotle peppers)  
1/2 tsp. ground cumin  
1/2 tsp. onion powder  
1/2 tsp. garlic powder  
1/2 tsp. sea salt  
1/4 tsp. black pepper  
1 tbsp. freshly squeezed lime juice  
2 tbsp. olive oil

Add the adobo sauce, ground cumin, onion powder, garlic powder, sea salt, black pepper, freshly squeezed lime juice, and olive oil in a mixing bowl. Stir to combine.

Add the chicken to a freezer-safe ziplock bag, followed by the chipotle marinade. Press the air out of the bag and seal tightly, making sure to press the marinade around the chicken to coat.

Place in the fridge to marinate at least 30 minutes, up to overnight.

### **HOW TO COOK THE CHICKEN:**

On the Stovetop (Pan-Fried): Approximately 4-6 minutes per side when sautéing at medium-high.

In the Oven (Baked): Approximately 20-30 minutes at 375 degrees Fahrenheit or 18-20 at 425 degrees Fahrenheit.

On the Grill: Approximately 4-6 minutes per side over direct heat, 10 to 12 minutes per side over indirect heat.

***Credit: [asweetpeachef.com](http://asweetpeachef.com)***