

CopyCat Chipotle Mexican Grill Chicken

Ingredients

1/2 medium red onion coarsely chopped
3 cloves garlic
2 tablespoons adobo sauce (see notes)
2 tablespoons ancho chile powder or 1 ounce dried ancho chiles, soaked (see notes)
2 tablespoons olive oil or rice bran oil, plus more for the cooking surface (see notes)
2 teaspoons ground cumin
2 teaspoons dried oregano (see notes)
Salt and freshly ground black pepper
4 pounds boneless, skinless chicken

Directions

To the bowl of a food processor or blender, add red onion, garlic, adobo sauce, ancho chile powder, olive oil, cumin, dried oregano, 1 teaspoon salt, and $\frac{1}{2}$ teaspoon pepper. Blend until smooth. Pour into a measuring cup and add water to reach 1 cup.

Place the chicken in a large freezer-safe plastic bag. Pour in marinade, close the bag, and mash until chicken is evenly coated. Place the plastic bag in a dish and refrigerate at least 30 minutes or overnight.

To make the chicken on the stove:

Heat 2 tablespoons oil in a large skillet until shimmering. Add chicken to the pan and cook, turning occasionally, until the temperature reaches 165 degrees on an internal thermometer. Depending on the size of your skillet, you can cook the chicken in batches.

Remove to a cutting board and tent with foil for 10 minutes. Chop into small pieces. Season to taste with salt. Serve on tortillas or in bowls with additional toppings as desired.

To make the chicken on the grill:

Preheat over medium-high heat. Coat with 2 tablespoons oil. Grill the chicken in batches, turning occasionally until the internal temperature reaches 165 degrees on a thermometer and bits of caramelized fond have begun to cling to the outside of the chicken, 10 to 15 minutes. Add 1 – 2 tablespoons oil to your grilling surface between batches.

Remove to a cutting board and tent with foil for 10 minutes. Chop into small pieces. Season to taste with salt. Serve on tortillas or in bowls with additional toppings as desired.

To bake the chicken in the oven (preferred method for white meat):

Preheat oven to 400 degrees. Coat a baking dish with oil or nonstick spray and arrange chicken in a single layer. Cover with parchment paper, tucking the paper around the chicken so it is completely covered. Bake for 30 to 40 minutes, until the chicken reaches 165 degrees when tested with an internal thermometer.

Remove to a cutting board and tent with foil for 10 minutes. Chop into small pieces. Season to taste with salt. Serve on tortillas or in bowls with additional toppings as desired.