

CopyCat Chipotle Mexican Grill Chicken Salad Bowls

Ingredients

3 chipotles in adobo sauce (for marinade)
1 tsp. dried oregano
1 tsp. ground cumin (for marinade)
1/2 red onion (for marinade)
2 garlic cloves (for marinade)
3 Tbsp. vegetable oil (for marinade)
kosher salt (for seasoning throughout recipe)
freshly ground black pepper (for seasoning throughout recipe)
extra virgin olive oil (if needed for marinade)
1 lb. boneless, skinless chicken thighs
2 cups blanched fresh corn (removed from about 4 ears)
1 jalapeño
2 sprigs fresh cilantro
1/3 cup crumbled Cotija cheese
1/2 tsp. chili powder
2 limes (for corn salsa)
12 cherry tomatoes
1/2 cup extra virgin olive oil (for vinaigrette)
kosher salt
freshly ground black pepper
1 chipotle in adobo sauce (for vinaigrette)
2 limes (for vinaigrette)
1/4 cup red wine vinegar
2 Tbsp. honey
1 Tbsp. extra virgin olive oil (for beans)
1 small onion (or 1/2 of a large onion, yellow or white, for beans)
2 garlic cloves (for beans)
1 lime (for beans)
1 tsp. ground cumin (for beans)

1 can black beans (drained and rinsed, 28 oz. per can)
extra virgin olive oil (for grilling)
3 Hass avocados (ripe)
1/2 small red onion (for guacamole)
1 lime (for guacamole)
2 green onions
1 head red leaf lettuce (small)
shredded Monterey Jack cheese

Directions

Combine chipotles, oregano, and cumin in a blender. Chop the red onion and garlic and add to blender. Add the vegetable oil and season with salt and pepper. Pulse to blend until smooth. If marinade looks too thick, add a bit of olive oil and pulse again to blend. Place the chicken thighs in a large bowl and pour the marinade on top. Stir to thoroughly coat the chicken. Cover and refrigerate for at least 2 hours or overnight.

Remove the white pith from the jalapeño. Finely chop the jalapeño and cilantro leaves, and add to a bowl with the corn, Cotija, and chili powder. Halve the limes and squeeze juice into the salsa. Quarter the cherry tomatoes and add to the bowl, then season with salt and pepper. Stir to combine. Refrigerate until ready to serve.

Combine the olive oil, salt, pepper, and chipotle in a blender. Juice the limes into the pitcher, add the vinegar and honey, and blend until smooth. Refrigerate until ready to serve.

Heat the olive oil in medium saucepan over medium heat. Dice the onion and chop garlic. Add onion and garlic to the saucepan and cook until fragrant. Halve the lime and squeeze juice into the saucepan. Add the cumin and black beans. Bring to a simmer, stirring frequently, until beans are heated through. Season beans with salt and pepper and remove from heat.

Preheat a grill pan over two burners. Pour a little vegetable oil onto a paper towel and carefully oil the grill pan. When pan is hot, add the marinated chicken thighs. Grill until well browned on bottom, about 5 minutes.

Turn the chicken over and grill the other side until browned and cooked through, about 5 minutes. Transfer chicken to a plate and let it rest for at least 5 minutes.

Halve and pit the avocados, and scoop the flesh into a bowl. Season with salt. Mash avocados against the side of the bowl until a chunky puree forms. Chop the red onion and add to the avocado. Halve the lime and squeeze juice into avocado mixture. Add salt to taste and mix well.

Assemble the bowls: Dice the chicken, thinly slice the green tops of the green onions, and tear the lettuce. Fill bowls with lettuce, and top with black beans, corn salsa, grilled chicken, guacamole, and shredded cheese. Garnish with green onion, drizzle with chipotle vinaigrette, and serve.