

CopyCat Chipotle Mexican Grill Chicken with Pineapple Salsa

Ingredients

4 small chicken breasts
3 tbsp lime juice, plus 2 tsp, divided
2 tbsp maple syrup, plus 1 tsp, divided
2 tsp chipotle in adobo sauce
1 chipotle pepper, from the can of chipotle in adobo
 $\frac{1}{4}$ cup olive oil
 $\frac{3}{4}$ tsp coarse salt
 $1\frac{1}{2}$ cups pineapple, chopped
 $\frac{1}{4}$ cup red onion, diced
2 tbsp cilantro, finely chopped
 $\frac{1}{2}$ jalapeno, finely diced

Directions

Add chicken, 3 tablespoons of lime juice, 2 tablespoons of maple syrup, adobo sauce, peppers, olive oil, and $\frac{1}{2}$ teaspoon of salt to a large ziplock baggie.

Seal shut and massage the mixture into the meat. Place in a bowl and marinate in the fridge for 2 to 5 hours.

Heat the grill to medium-high heat. Take the chicken out of the marinade and let any excess drip off. Season with a little bit more salt and pepper on both sides.

Grill for about 10 minutes per side until slightly charred and cooked through.

While the chicken cooks, add the pineapple, remaining lime juice, maple syrup, cilantro, red onion, jalapeno, and remaining salt to a medium bowl. Stir to combine. Season with

salt and pepper.

Serve pineapple salsa over chicken.