

CopyCat Chipotle Mexican Grill Chicken

Ingredients

4 boneless, skinless chicken thighs
1 tablespoon vegetable oil
2 Knorr chipotle cubes
or 2 teaspoons chile powder
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon cumin powder
 $\frac{1}{2}$ teaspoon dried oregano
 $\frac{1}{2}$ teaspoon black pepper

Directions

Put chicken in a 1-gallon zipper-top plastic bag. Add oil to bag, seal it, and toss and turn chicken pieces inside bag until well coated.

Mix spices in a small bowl, crushing chipotle cubes with the back of a spoon. Add spice mixture to bag, seal it, and toss and rub chicken through bag to coat well with spices. Refrigerate chicken in bag for at least 4 hours and up to 24 hours.

Heat a grill to about 400 F. Grill 5 to 6 minutes per side, until chicken is cooked through but still tender. Remove from grill and serve.