## 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
- ½ teaspoon dried oregano
- ½ 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.