

INGREDIENTS

- 2 lbs boneless, skinless chicken breast or thighs
- 1/2 medium sweet onion, chopped
- 2 cloves garlic
- 1 chipotle pepper in adobo sauce, chopped
- 2 tbsp adobo sauce
- 2 limes, juiced
- 2 tsp chipotle chili powder
- 2 tsp cumin
- 1 tsp dried oregano
- 1/2 tsp red pepper flakes (optional)
- 1 tsp salt
- 1/2 tsp black pepper
- 1/4 cup water
- 2 tbsp olive oil

DIRECTIONS

- In a blender or food processor combine onion, garlic, adobo pepper, adobo sauce, chili powder, cumin, oregano, salt, pepper, red pepper flakes, water, oil, and blend until smooth.
- In a large Ziploc bag combine chicken and marinade. Refrigerate for at least 4 hours, up until overnight.
- In a cast iron skillet, heat 1 tbsp oil over medium heat. Add in chicken and sear on both sides, cook until done.
- Let cool before dicing into bite-size pieces.

From hubbyapprovedfoods.com