



CHIPOTLE POLLO "ASADO"

INGREDIENTS

- Juice from 1 Lime
- ¼ Cup Olive Oil
- *2 TBSP Chipotle Peppers in Adobo Sauce
- 1 TBSP Honey
- 1 TBSP Latin Nights Seasoning Blend
- 2 Large Chicken Breasts, cubed
- 2 TBSP Fresh Cilantro, minced

SERVINGS: 4

Note:

You can find chipotles in adobo in the international or Latin section of the grocery store.

INSTRUCTIONS

Marinade:

1. Combine first 5 ingredients in a glass dish and mix well.
2. Add chicken and marinade for at least an hour or overnight.

Cooking Instructions:

1. Remove chicken from marinade.
2. Heat skillet on medium high and cook chicken in two batches until all sides are brown and chicken is cooked through.
3. Garnish with fresh cilantro.
4. Serve in tacos, over rice bowls, over nachos or in a taco salad.

