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CHIPOTLE CHICKEN RECIPE {COPYCAT}

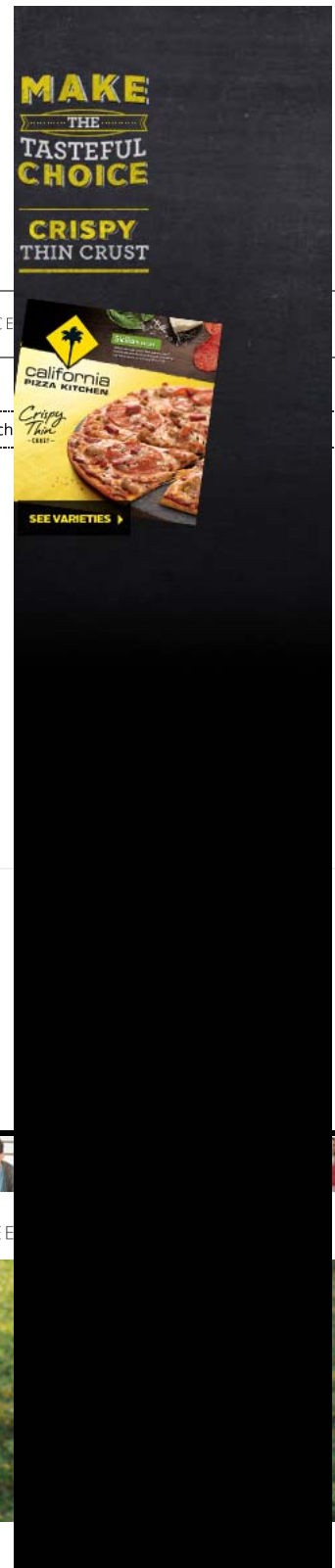
JANUARY 21, 2014 BY MEGGAN — 49 COMMENTS



Make your own Chipotle Chicken recipe at home! This recipe yields 2 cups of marinade, enough for 10 lbs. chicken. Make some now, freeze some for later!



I could eat Chipotle every single day. It's the one "fast food" restaurant I can visit and feel like I got my money's worth and didn't ruin all previous exercise and dietary efforts. If I haven't had enough vegetables recently (something that happens over the holidays or when I'm traveling), I can reset my system with a healthful, filling burrito bowl or salad. If your food allergies aren't affected by potential





cross-contamination, virtually all people with dietary restrictions can find something to eat at Chipotle.

This week I am setting out to deconstruct a Chipotle burrito bowl, recreating recipes with a Copycat version.

THE MARINADE

I'll start with the elusive Chipotle Chicken marinade recipe. I am not the first person to undertake this.

Many have come before me, most notably Matt Silverman of [ChipotleFan](#). His recipe has inspired my version in a very direct sense. However, I have made it enough times that I think I can offer some original unique insights into the preparation and use of the ingredients as well as the recipe itself.

For example, did you know that the marinade for the chicken will yield about 2 cups? And that 1 cup will flavor about 5 pounds of chicken? And since 5 lbs. of chicken is a lot, you can freeze half (1 cup) of marinade for another time. This is wonderful news as the marinade itself is rather labor-intensive, so it's nice to know you can make a large batch at once and save part of it for later.

I'd like to point out that soaking the dried ancho chiles takes a long time – at least 12 hours. Once they have softened, I like to open them up, remove the stems, and rinse out the seeds. If that all sounds too exhausting for you, you can also purchase [Ancho Chile Pepper](#) powder and use that instead, or [make your own](#). 1/4 c. of the powder is equivalent to 2 oz. of the peppers (stems and seeds removed, ground up). The recipe also requires a can of chipotle peppers in adobo sauce (that is what gives the marinade its delicious smoky flavor). Use the adobo sauce but not the chipotle peppers (you can discard them or use them in another recipe such as my [Vegetarian Stuffed Peppers](#)). I strained the sauce to keep out the seeds and extract as much liquid as possible. For additional heat, add in seeds from the chipotle peppers.

A note on gluten in chipotle peppers with adobo sauce: Many brands do not have gluten, especially imported brands such as La Morena and La Costeña. If gluten is of interest to you, please read the label before moving forward as some contain wheat.

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THE CHICKEN

Chipotle uses boneless, skinless chicken thighs which yields tender, juicy pieces of chicken. You may use boneless skinless chicken breasts, but your chicken will probably end up dryer than if you use dark meat.

Finally, the cooking method. Grilling is a great option if you have the equipment and talents. I have neither. I have tried using a flat-top indoor cast-iron grill pan with a foil-covered brick (to flatten the chicken) and a large cast iron skillet with a cover. I preferred the skillet because it helps prevent a lot of grease and marinade spatters. Also, being able to cover the skillet meant the chicken could cook through more easily. Last, the cast iron skillet collected bits of fond which contributed to the most delicious, caramelized pieces of chicken in the whole batch. This was probably true with the cast iron grill pan as well, but I was so concerned about grease splattering that I failed to appreciate the fond in that instance.

Tangent: the foil-covered brick. Yes, I went to the gardening section of my local discount store and

picked up a paver for forty-eight cents. I covered it in foil. I laid it on my cooking chicken in various stages. I found the whole thing to be very awkward and scary. For one thing, the brick became extremely slippery. So here I am, trying to pick up this slippery brick while standing over an extremely hot cooking surface that is covered in splattering oil. Not a pretty picture. Add a curious toddler and you officially have a recipe for a disaster! If you're really into that sort of thing, a safer idea is to invest in a [cast-iron grill press](#). It has a handle and has other uses as well if you're into grilled sandwiches. Who isn't?



*Please note, my marinade recipe below yields 2 cups of marinade. However, the assumption is that you will use half immediately (enough for 5 lbs. chicken thighs) and freeze half for later. To use the full marinade, please double the quantity of chicken to 10 lbs.



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CHIPOTLE CHICKEN {COPYCAT RECIPE}

Make your own Chipotle Chicken recipe at home! This recipe yields 2 cups of marinade, enough for 10 lbs. chicken. Make some now, freeze some for later!

Author: Meggan
Serves: 12

INGREDIENTS

- 1 (2 oz.) package dried ancho chiles, soaked at least 12 hours (see notes)
- 1 (7 oz.) can chipotle peppers in adobo sauce
- 1 red onion, coarsely chopped
- 6 cloves garlic
- 2 tsp. cumin
- 2 tsp. dried oregano
- Salt and freshly ground black pepper
- ½ c. canola oil, divided
- 5 lbs. boneless, skinless chicken thighs, trimmed

INSTRUCTIONS

1. Split open each softened ancho chile and rinse the inside to the stem and all seeds (wearing gloves is recommended). Place in the bowl of a food processor or blender.
2. Strain adobo sauce into a small bowl, discarding peppers or reserving for another use. Press down on the peppers to extract as much liquid as possible (you should have at least ¼ c.). For an especially spicy dish, add chipotle pepper seeds to taste. Add strained liquid to the food processor.
3. Add onion, garlic, cumin, oregano, 5 tsp. salt, and 2 tsp. pepper to the food processor. Pulse several times until a coarse paste develops.
4. With the motor running, pour ¼ c. canola oil through the feeding tube and continue to process until smooth. You should have two cups of marinade. Reserve one cup for immediate use and freeze the remaining for future use.
5. Meanwhile, place half the chicken in a large freezer-safe plastic bag. Spoon in half the marinade, close the bag, and mash around to distribute. Add in remaining chicken, remaining ½ c. marinade, and repeat the mashing until all chicken is evenly coated. Place the plastic bag in a dish and refrigerate at least 8 hours or overnight.
6. To cook, preheat a grill, indoor grill pan, or cast iron skillet over medium-high heat. Coat with 2 T. canola oil. Grill the chicken in batches, turning occasionally until the internal temperature reaches 160°F on a thermometer and bits of caramelized fond have begun to cling to the outside of the chicken, 10 to 15 minutes. Add 1 – 2 T. oil to your grilling surface between batches.
7. Remove to a cutting board and chop into small pieces. Season to taste with salt. Serve on tortillas or in bowls with additional toppings as desired.

NOTES

¼ c. Ancho Chili Pepper powder (such as McCormick brand) may be substituted for the dried Ancho chiles. Skip step 1 and add the powder with the other spices in Step 3.

To soak the chiles, place in a bowl and add enough water to cover completely. Top with a small plate or bowl to weigh down the chiles so they are completely submerged.

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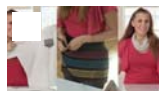
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**Laura** · a year ago

This recipe is pretty awesome!!!! It's very very close to Chipotle's chicken. My husband has been asking forever to make it and I thought I'd never find something even close. I was wrong! I LOVE the ancho chiles and the chipotles!!!! Thank you for this awesome recipe, you now have one happy new fan :))

10 ^ | v · Reply · Share >

**Matthew Bartley** · 5 months ago

Loved this chicken. Huge Chipotle fan, and my whole kitchen smells just like the restaurant after cooking this! I would have loved to have grilled the chicken, but my trusty cast-iron pan did just fine. I'm not a big marinade fan, choosing instead to season and perfectly cook meat to make it taste delicious, but this marinade was spot on and worth every minute of the overnight wait. Excellent!

4 ^ | v · Reply · Share >

**Meggan | Culinary Hill** Mod → **Matthew Bartley** · 5 months ago

Wow, this is high praise! Thank you for taking the time to make the recipe and report back. A happy review doesn't hurt. :) I am really glad you liked it. I spent a lot of time making this recipe over and over again myself. I too wish I could grill the chicken, but I always use a cast iron pan. Thanks again for your comment.

1 ^ | v · Reply · Share >

**WeNeedJesus** · 3 months ago

Recipe was spot on for chicken and white rice..even better than restaurant!! Wow. I did make a quick version of beans and corn salsa for my first time so it would save me time and I could focus on the chicken and rice. I grilled the chicken which really helps to keep authentic flavor. (BBQ on med heat, about 350 deg, flip after 10 min, cook 10 more min, should be done or close. Test with thermometer. 165 degrees in fattest part is safe. Pull it off grill and cover with foil for 7 min or so and dice it up. If it wasn't 165 degrees, move away from direct flame but maintain bbq heat level for 5 more min, but you shouldn't need to.) Family LOVES Chipotle and agreed it was awesome. Thank you!!

2 ^ | v · Reply · Share >

**Rachele** · 20 days ago

These recipes are fantastic!!! We just made this amazing chipotle chicken, cilantro lime rice, slow cooker black beans, peppers and onions, and guacamole. It was so very close to chipotle, almost better!! (Because we have leftovers for tonight!!). Thank you for sharing these recipes with us. We love chipotle and are so thrilled to be able to recreate our favorite foods at home.

^ | v · Reply · Share >

**Dawn** · a month ago

Would the chicken retain the same flavor if I cooked the marinated chicken in the Crock Pot or would I have to grill them? I'm a cooking novice but I'd like to make Chipotle burritos for my boyfriend's birthday. :)

^ | v · Reply · Share >

**Brannon Smith** · a month ago

I am a weightlifter and a Chipotle ADDICT. Thank you so, so much for this recipe. It is delicious and very easy to follow for a not-so-great cook like myself lol

^ | v · Reply · Share >

**jennifer** · a month ago

This is so good! My whole family loved it - even the picky 13 year old! It tastes so much like the real thing. I'm going to try dicing the chicken prior to marinating next time and see how that goes. I used the ancho chili powder and it worked just fine. It takes some time and can be messy - but totally worth it! The cilantro lime rice recipe is also amazing. Thanks for sharing this - now I need a good recipe for their hot salsa! :)

[^](#) [|](#) [v](#) • [Reply](#) • [Share](#) >**David Mosseri** • a month ago

how did I end up with only 1 cup?

[^](#) [|](#) [v](#) • [Reply](#) • [Share](#) >**Meggan | Culinary Hill** Mod → **David Mosseri** • a month ago

1 cup of the marinade? That is incredibly strange if you started with 2 ounces of dried ancho chile peppers, a 7-ounce can of chipotle peppers in adobo, and 1/2 cup oil. The only other variable would be the red onion. I will weigh the red onion the next time I make this so I can advise the size. Each of the main components should account for roughly 25% (1/2 cup) of the total marinade: the soaked ancho chiles, the adobo sauce, the oil, and the red onion.

[^](#) [|](#) [v](#) • [Reply](#) • [Share](#) >**David Mosseri** Mod → **Meggan | Culinary Hill** • a month ago

Wow you're quick on replies! I followed it to a T. I did use 1/4 cup Ancho pepper powder instead of the 2 oz. It made about 1-1/4 cup total.

[^](#) [|](#) [v](#) • [Reply](#) • [Share](#) >**Meggan | Culinary Hill** Mod → **David Mosseri** • a month ago

Okay. Clearly I need to go back to the drawing board on my Ancho Pepper powder conversion, I am so sorry. It clearly needs to be tested again. I do sincerely apologize. Thank you for telling me about this.

[^](#) [|](#) [v](#) • [Reply](#) • [Share](#) >**David Mosseri** Mod → **Meggan | Culinary Hill** • a month ago

LOL Don't feel bad at all. This is great conversation and it turned out excellent considering I thought it would be almost double potent! You don't have to apologize at all. Hey, this is free stuff here! I wonder how many fluid ounces you have from the soaking the Ancho peppers?

[^](#) [|](#) [v](#) • [Reply](#) • [Share](#) >**Meggan | Culinary Hill** Mod → **David Mosseri** • a month ago

Wow you are so nice! And yes, I too think the water from soaking the peppers has to be the other variable. In terms of spiciness it should be the same because I ground down the chiles to determine how much powder you would need. But I failed to account for the water that the peppers would absorb. But you were short by about 12 ounces. That seems like a lot. I should also provide the weight of the onion. Thanks again for being so understanding.

[^](#) [|](#) [v](#) • [Reply](#) • [Share](#) >**Chris** • 3 months ago

How many ancho chile peppers are in a 2 oz package typically?

[^](#) [|](#) [v](#) • [Reply](#) • [Share](#) >**Meggan | Culinary Hill** Mod → **Chris** • 3 months ago

It varies depending on the size of the peppers, but typically it's either 2 large or 1 large and 2 small. That's what I've seen in my experience. And "large" would be about 3" to 4" long, small would be about 2" long. I hope this helps!

[^](#) [|](#) [v](#) • [Reply](#) • [Share](#) >**Tom** • 3 months ago

When cutting the ancho chile peppers open - do I discard the seeds or the pepper?

[^](#) [|](#) [v](#) • [Reply](#) • [Share](#) >**Meggan | Culinary Hill** Mod → **Tom** • 3 months ago

Hi Tom, sorry for the confusion. For the Ancho chile peppers, you rinse out and discard the seeds and also remove the stem after they have been soaked. For the chipotle peppers in adobo sauce, you only use the sauce, so you can discard the chipotle peppers. I hope this helps. Thanks!

[^](#) [|](#) [v](#) • [Reply](#) • [Share](#) >**JGC** • 3 months ago

Should we be using the Mexican oregano or the regular kind? Can we substitute cumin powder for the seeds?

[^](#) [|](#) [v](#) • [Reply](#) • [Share](#) >**Meggan | Culinary Hill** Mod → **JGC** • 3 months ago

**Meggan | Culinary Hill** mod • 3 months ago

I am using regular oregano because that is what I have. Mexican oregano is probably delicious too, possibly more authentic even, but I haven't made it that way so I don't know how different it would taste. I also used cumin powder, not seeds, so I'm sorry that wasn't clear. I will update the recipe to reflect "ground cumin" so there is no further confusion. Sorry about that! Thanks for your comment!

2 ^ | v • Reply • Share >

**Artie** • 3 months ago

Can you explain how to soak the chiles? I don't see any information in the notes.

^ | v • Reply • Share >

**Meggan | Culinary Hill** mod → **Artie** • 3 months ago

Hi Artie, I'm so sorry about that! I've added information to the notes of the recipe about soaking the chiles. Here is the info: To soak the chiles, place in a bowl and add enough water to cover completely. Top with a small plate or bowl to weigh down the chiles so they are completely submerged.

^ | v • Reply • Share >

**Artie**

Thanks! Can't wait to make this. :)

^ | v • Reply • Share >

**Jawana** • 4 months ago

This is by far, the best copycat recipe for the Chipotle Chicken dish! All of the spices presented matched perfectly! The only challenge that I had was cooking the chicken in a pan on an electric stove. Cooking it that way (I believe) gave it a gummy consistency. I had to almost burn the chicken for it to become more firmer. The chicken thighs that were used may not have been the best selection chosen. Perhaps grilling it or cooking on a gas stove would have produced better results for me. It's winter here so I thought I'd try it indoors instead! Really miss my gas stove though. Gas stoves cook so much better. Thank you so much for sharing such an awesome recipe! Splendid!

^ | v • Reply • Share >

**katydidindeed** • 6 months ago

Are you using Mediterranean oregano or Mexican oregano?

^ | v • Reply • Share >

**Meggan | Culinary Hill** mod → **katydidindeed** • 6 months ago

I used Mediterranean oregano. It's an excellent point to make though, maybe Mexican oregano would be a better ingredient here.

1 ^ | v • Reply • Share >

**Kim** • 7 months ago

I made all of this for my bunco gathering and all the gals went crazy! They said it was BETTER than Chipotle. I went on youtube and found a recipe for their medium salsa and used Chipotle Fan's corn recipe.....it was AWESOME all together. Thanks!

^ | v • Reply • Share >

**Meggan | Culinary Hill** mod → **Kim** • 7 months ago

Love Bunco! :) I am so glad the recipe was a success for you. I am definitely going to look up/work on the salsa recipes too because they are so good. Thank you for leaving a comment!

^ | v • Reply • Share >

**Sonia Khawaja** • 9 months ago

I am guessing 1/4 C means 1/4 Cup

^ | v • Reply • Share >

**Meggan | Culinary Hill** mod → **Sonia Khawaja** • 9 months ago

Hi Sonia, you are correct. Going forward I will always write out "cup" instead of abbreviating. Sorry for the confusion!

3 ^ | v • Reply • Share >

**Lindsay** • a year ago

Meggan, were you able to figure out how much dried Ancho chili powder would be needed in place of the actual chiles?

^ | v • Reply • Share >

**Meggan** → **Lindsay** • a year ago



Lindsay, yes! Yes I was, sorry for not replying until you reminded me. It's 1/4 c. of ancho chile powder. Thank you for checking back and sorry for the delay. I'm going to update the recipe now as a standard way to make it going forward. Thanks again!

2 ^ | v • Reply • Share >



Katie • a year ago

ALSO....those who are gluten free like me, BE CAREFUL with Adobo sauce...the ones I was looking at had the dreaded wheat in it. SO I actually just got some adobo seasoning instead.

^ | v • Reply • Share >



Meggan → Katie • a year ago

Hi Katie, I did some investigating and found a few brands of chipotle peppers in adobo without wheat. One is La Morena, the other is La Costena. Both are imported from Mexico and I found them at my local Walmart. I took pictures of the cans, so if for any reason you'd like to see them, just let me know and I can email them to you. Good luck!

7 ^ | v • Reply • Share >



Katie • a year ago

I made this yesterday - SO GOOD! Thanks for the recipe! Just wondering if you put any of the marinade on the chicken afterwards and it seemed a bit...dry? that's not the write word, but just not as seasonful as chipotle. Thanks again for the great recipe!

^ | v • Reply • Share >



Meggan → Katie • a year ago

Hi Katie, I can imagine a lot of scenarios where the chicken might be dry. It hasn't happened to me, but here are my suggestions. First, make sure you're using dark meat, because chicken breast will obviously be drier. Also, as you cook the chicken in batches, if your skillet or grill pan seems dry, be sure to add more oil. Also, I appreciate the tip on adobo sauce. I think since you switched to the Adobo seasoning, that probably made your chicken much drier. I wonder if more liquid should be added to the marinade if you aren't using adobo sauce? I also want to research adobo sauce and look at brands so I can (hopefully) suggest one that doesn't have gluten. What a bummer! Thanks for your comments, and I hope your next batch is not so dry. I do think swapping the adobo sauce for seasoning was probably the biggest factor, if you followed the rest of the recipe. Thanks for your feedback!

3 ^ | v • Reply • Share >



Ann • a year ago

I'm really excited to try out this recipe. Where can I find the chipotle peppers and ancho chiles? Also, since I don't have a grill, would baking the chicken be an option? TIA!

^ | v • Reply • Share >



Meggan → Ann • a year ago

Hi Ann, thanks for stopping by! Chipotle peppers are at most grocery stores, Walmart, and Target. They will be in the Mexican food aisle near things like green chiles and salsa. Just look for a small can, "chipotle peppers in adobo." Ancho chiles are not as widely available, but Walmart and grocery stores do have them. They are large, dried chiles (maybe 6" long or so) usually sold in clear plastic bags. International food markets also often carry them. McCormick also sells a bottle of Ancho Chile Pepper in their "gourmet" line of spices, so you could look for that. I will figure out how much of that spice you will need, if you go that route, and post another reply today letting you know. Just in case. Also some international food markets might sell "bulk" spices, and if so, you could find ancho chile powder there which would also work.

Last, no problem about the grill! I usually use a cast iron pan now on my stove top. Baking the chicken would certainly work, but you would probably not get as many "caramelized" pieces as you would from a skillet. It will still be delicious and flavorful, I'm sure. If you don't want to run your oven, you could also cook the chicken in a regular skillet (nonstick or otherwise) on your stovetop. Good luck!

1 ^ | v • Reply • Share >



Ann → Meggan • a year ago

Thank you so much! Everything worked out and it tasted great!

^ | v • Reply • Share >



James • a year ago

Hi, I would like to make this, however, does it come out very "hot/spicy"? My reason for asking is that I don't believe the Chipotle Restaurant version is spicy at all. I mean I don't ever remember it being spicy any time I've ordered it at one of their restaurants.

^ | v • Reply • Share >

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Meggan → James · a year ago

Hi James, thank you for your question. First, I think "spiciness" is very subjective. If I eat chipotle's chicken with sour cream and cheese or a burrito shell, it is never spicy because those offset. But if I eat it plain, sometimes it's spicy. Having said that, I don't think this marinade is super spicy. It has flavor, but you are using 1 cup of marinade per 5 pounds of chicken. And when you cook it, some of the marinade comes off. At worst, you may find a spicy bite here and there, but not really. My toddler (almost 2) eats it with no problem, and it's not like we eat jalapenos for fun around here. To minimize the spiciness, be sure to get rid of all possible seeds from your adobo sauce. In the recipe I recommend straining, so you shouldn't really have any, anyway. Have I answered your question? Or offered any help at all? I hope so. Spicy as in flavorful, yes. Spicy as it hot, no. Not really. Good luck.

3 ^ | v · [Reply](#) · [Share](#) >



Yead · a year ago

This is so delicious. I love this. Great idea.

^ | v · [Reply](#) · [Share](#) >



Meggan → Yead · a year ago

Thank you so much Yead, I hope you enjoy it! :)

^ | v · [Reply](#) · [Share](#) >



Janette@culinaryginger · a year ago

Chipotle is the only 'fast food' I eat, I would eat this copycat everyday :-)

^ | v · [Reply](#) · [Share](#) >



Meggan

I think I'm on 3 weekends in a row making the Chipotle chicken... we just gobble it right up. :) Not sick of it yet! And now that I know I can freeze half the marinade, that makes it so much easier to eat this All.The.Time. :)

2 ^ | v · [Reply](#) · [Share](#) >



jodean → Meggan · a year ago

if you do use 10lbs of chicken would you double your spices etc? going to have a large party.

^ | v · [Reply](#) · [Share](#) >



Meggan → jodean · a year ago

The recipe for the marinade above is enough for 10 lbs. of chicken; you don't need to double the spices. I talk about it in my post, but not everyone has time to read my babblings. You will end up with 2 cups. of marinade based on my ingredients above (2 oz. dried chiles, 1 can of chipotle peppers, etc.). That is enough for 10 lbs. of chicken. I apologize for the confusion and I'll try to reword the recipe so it makes more sense. I normally make the whole marinade recipe, freeze half, and cook 5 lbs. of chicken right away. Please let me know if you have any other questions!

2 ^ | v · [Reply](#) · [Share](#) >



Luci {Luci's Morsels} · a year ago

What a fun theme! And I could feel the fear of the kitchen situation with the brick. Glad everyone survived ! :) Can't wait to see the rest of your Chipotle copycats!

Luci's Morsels — fashion. food. frivolity.

^ | v · [Reply](#) · [Share](#) >



Meggan

Yeah, all I can say is the brick thing is not cool. And it's not just because I'm uncoordinated... although I am. :) This was a fun series to create, and even more so to EAT! I love Chipotle, and I really love being able to eat massive quantities in one sitting.

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Meggan | Culinary Hill — Justine, hello! Thank you so much for visiting me. Yes, I

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Avatar **In Good Flavor** — I love blueberry cakes. This one looks so moist and delicious.

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Avatar **Meggan | Culinary Hill** — Thank you so much, Susan. I did like the combination of the buckwheat and the taco meat, and ...



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