

# CHIPOTLE CHICKEN

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## INGREDIENTS

500G chicken breasts / deboned thighs, cut into bite-sized pieces

wood skewers (optional)

### Chipotle Marinade:

1 1/2 tablespoon honey

1 chipotle pepper in adobo, minced

1 clove garlic, grated

1/2 Tbsp chili powder

1 tsp ground cumin

1/2 tsp paprika, preferably smoked paprika

1/2 tsp ground black pepper

1/4 tsp garlic powder

1/4 tsp onion powder

1/4 tsp dried oregano

Pinch red pepper flakes, optional

1 orange, zest and juice (1-2 teaspoons zest and 1 tablespoon juice)

1 teaspoon salt, or more to taste

1 tablespoon sunflower oil

## INSTRUCTIONS

**Step 1:** If using wooden skewers, start by soaking the skewers in water for 15-30 minutes while you prep the chicken.

**Step 2:** In a bowl combine all the ingredients for the marinade, mix well and give it a taste, adjust seasoning if needed. Then using your hands or tongs, mix the chicken with the chipotle mix. It'll look very saucy and a bit messy, but in the best possible way

**Step 3:** Thread the chicken pieces onto skewers (usually I get 4 skewers with a pound of chicken).

**Step 4:** Grill the skewers until charred and cooked through, if using fillet be careful to not overcook them. Finish with a drizzle of honey, and if using chicken fillet a brush of melted butter to add to the juiciness.

# THE COOKERY

by The Secret Jozi Chef