

Chipotle Spicy Grilled Chicken



A spicy authentic Mexican dish is a snap to cook but make sure you remember to marinate the chicken overnight. Great for a dinner party or a quick meal at home when you want to spice up dinner

INGREDIENTS:

- 1 3 1/2-pound chicken, cut into 8 pieces
- 1/4 cup canned chipotle chilies in adobo 3 tablespoons olive oil
- 2 garlic cloves
- Pressed 1/2 onion coarsely chopped
- 2 tablespoons chopped fresh cilantro
- 1 tablespoon paprika
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1 teaspoon salt
- Nonstick vegetable oil spray

Combine chipotles in adobo, olive oil, and garlic cloves in processor; puree until paste forms.

Add chopped onion, chopped cilantro, paprika, ground cumin, chili powder, and salt; process until onion is finely chopped. Transfer 1/4 cup chipotle mixture to small bowl; cover and refrigerate.

Arrange chicken pieces in 11x7x2-inch glass baking dish. Spread remaining chipotle mixture all over chicken pieces. Cover and refrigerate overnight.

Spray grill rack with nonstick spray. Prepare barbecue (medium heat). Grill chicken until cooked through, moving to cooler part of grill as needed to prevent burning and brushing with reserved marinade during last 5 minutes of grilling, about 30 minutes.

Transfer chicken to platter and serve.