



Chili Lime Chicken

Oscar · 28/09/2024



Prep Time

3 hrs 5 mins

Difficult

Medium

Servings

3 hrs 45 mins

Description

This chili lime chicken recipe combines many of the spices I grew up with and has become a distinctive part of my cooking including dishes such as chili Colorado posole and Fronterastyle carne asada I would describe this dish as more TexMex or New Mexican than Mexican Serve on a bed of rice or slice thinly for use in tacos or to top a green salad

Ingredients

- - ¼ cup ancho chile powder - 1 tablespoon salt - 1 tablespoon garlic powder - 1 tablespoon onion powder - ½ teaspoon ground cumin - ½ teaspoon chipotle chile powder - ? cup canola oil
- or more as needed - 1 large lime
- juiced - 8 skinless
- boneless chicken breast halves

Instructions

1. Combine ancho chile powder
2. salt
3. garlic powder
4. onion powder
5. cumin
6. and chipotle powder in a medium glass or ceramic bowl. Whisk in canola oil and lime juice until well-combined; thin with additional canola oil if mixture seems too thick. Arrange chicken in a glass or ceramic baking dish; pour marinade over chicken
7. covering it completely. Marinate in the refrigerator for 3 hours. Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil. Arrange chicken on the baking sheet; do not crowd. Discard any excess marinade. Bake in the preheated oven until chicken is no longer pink in the centers
8. about 30 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove from the oven and let stand for 5 to 6 minutes. Cook's Note Brine chicken if time permits. Substitute ancho chile powder with any ground mild chile you like. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.