



CHIPOTLE HONEY CHICKEN

INGREDIENTS

1-2lb Chicken Breast or Thighs
1 Cup or $\frac{1}{2}$ Can of Tomato Sauce
2TB of Apple Cider Vinegar
2 TB of Honey
1 TB Garlic, minced
1TB Chili Powder
1 tsp Paprika
Salt

DIRECTIONS

1. Prepare chicken if needed (I like to cut Costco Chicken Breast in half and pound thicker pieces thin)
2. In a bowl combine Tomato Sauce, Apple Cider Vinegar, Honey, Garlic, Chili Powder, Paprika, Salt and mix together until combined.
3. Place chicken and sauce together in a bowl or zip lock baggie so all chicken is coated. Let it marinate for at least 20 minutes or all day *see notes
4. Grill Chicken on grill for 5-10 minutes per side depending on thickness or bake at 400 for 18-20 minutes (until internal temp reaches 165) *see notes
5. Serve over baked potatoes or with your favorite sides!

NOTES

1. Its best to prep in the morning and let it sit in the marinade all day if possible
2. If you bake in oven, remove dish once cooked and turn broil on. Broil for 3-5 minutes to get the glaze look on the chicken! Watch carefully to not burn