



# Spicy Chipotle Chicken Skillet

## The First Bite That Hooked Me

The smoky aroma hit me first—chipotle’s deep, fiery whisper. Then came the tender chicken, juicy and bold with spice. My neighbor brought it to a potluck, and I begged for the recipe. **Ever wondered how you could turn simple chicken into something unforgettable?** Now it’s my go-to for busy weeknights and lazy Sundays. Try it once, and you’ll see why.

## My Messy (But Delicious) First Try

I spilled the marinade everywhere—counter, floor, even my cat’s paw. (She licked it off and demanded more.) The chicken still turned out amazing, though. **Home cooking isn’t about perfection. It’s about the joy of creating something real.** Share your first-time kitchen

blunders below—I'd love to hear them!

## Why This Dish Shines

– The ancho chile powder adds warmth, not just heat. It's like a cozy blanket for your taste buds. – Resting the chicken lets the juices settle. Skip this, and you'll miss out on tenderness. **Which flavor combo surprises you most—smoky chipotle or earthy cumin?** Tell me in the comments!

## A Dish With Roots

This recipe nods to Mexican home cooking, where marinades are king. Families often tweak the spices for generations. \*Did you know chipotle peppers are just smoked jalapeños?\* Simple, but genius. Next time you make it, think about the hands that shaped this dish long before us.





## Spicy Chipotle Chicken Skillet

## Ingredients:

Ingredient	Amount	Notes
Red onion	1/4	
Garlic	3-4 cloves (1 Tablespoon)	
Ancho chile powder	1 Tablespoon	
Olive oil	3 Tablespoons	
Ground cumin	2 teaspoons	
Dried oregano	1 teaspoon	
Salt	1 teaspoon	
Water	1/4 cup	
Boneless, skinless chicken breasts or thighs	2.5 pounds	

## Easy Spicy Chipotle Chicken Skillet

### Step 1

See also [Chili Mac Recipe](#)

Gather all ingredients. Chop the red onion and peel the garlic. Measure spices and oil. Keep everything within reach. **Step 2** Blend the marinade. Add onion, garlic, spices, oil, and water to the blender. Mix until smooth. Taste and adjust salt if needed. **Step 3** Marinate the chicken. Place chicken and marinade in a zip-top bag. Seal and refrigerate for 30 minutes. (Hard-learned tip: Overnight marinating boosts flavor!) **Step 4** Cook the chicken. Choose grilling, stovetop, or baking. Cook until internal temp hits 165°F. Let rest 10 minutes before chopping. **What's your go-to cooking method—grill, stove, or oven? Share below! Cook Time:** 30-40 minutes **Total Time:** 1-24 hours (includes marinating) **Yield:** 6 servings **Category:** Dinner,

Mexican

## Try These Twists

**Vegetarian** Swap chicken for portobello mushrooms. Marinate and cook the same way. Great for meatless Mondays. **Extra Spicy** Add 1 chopped jalapeño to the marinade. Double the ancho chile powder if you dare. **Summer Citrus** Mix in 2 tablespoons lime juice and 1 teaspoon orange zest. Brightens the dish. **Which twist would you try first? Vote in the comments!**

## Serving Ideas

Serve over cilantro-lime rice or in warm tortillas. Top with avocado, sour cream, and fresh salsa. Pair with a cold Mexican lager or sparkling limeade. Both balance the heat. **Which would you choose tonight—burrito bowl or tacos?**





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### Keep It Fresh or Freeze It

Store leftovers in the fridge for up to 3 days. Use airtight containers to keep flavors bold. Freeze cooked chicken for 2 months—thaw overnight before reheating. \*Fun fact: Marinades with oil freeze well without separating.\* Batch-cook this recipe for easy meals all week. Why this matters: Meal prep saves time and reduces food waste. Ever tried freezing marinade for later? Share your tips!

See also [Loaded Zucchini Bake: Nutritious and Flavorful](#)

### Fix Common Hiccups

Chicken too dry? Cook thighs instead of breasts—they stay juicier. Marinade too thick? Add a splash of water or lime juice. Grill sticking? Oil grates well and pat chicken dry first. Why this matters: Small tweaks make big flavor differences. My neighbor swore by thighs after one dry breast disaster. What's your go-to fix for dry chicken?

### Your Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! All ingredients are naturally gluten-free. Just check labels on spices. **Q: How far ahead can I marinate?** A: Overnight is best, but 30 minutes works in a pinch. **Q: What's a good cumin swap?** A: Try smoked paprika for a different smoky kick. **Q: Can I double the recipe?** A: Absolutely—use two pans or cook in batches. **Q: Best side dish pairings?** A: Cilantro rice or roasted sweet potatoes balance the heat.

## Let's Eat Together

This skillet chicken is my weeknight hero—simple, spicy, and satisfying. Tag **@SavoryDiscovery** on Pinterest with your creations. Did you grill or bake? Tell me below! Happy cooking! —Elowen Thorn.



**You need to try !**



[Savorydiscovery.com](http://Savorydiscovery.com)

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# Spicy Chipotle Chicken Skillet

Author: Elowen Thorn



Cooking Method: [Grilling](#) [Stovetop](#) [Baking](#)



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Cuisine: [Mexican](#)





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## Spicy Chipotle Chicken Skillet | 16

Difficulty: **Beginner**



## Spicy Chipotle Chicken Skillet | 17

Prep time: **10 minutes**





## Spicy Chipotle Chicken Skillet | 18

Cook time: **16 minutes**



Marinade time: **30 minutes**



## Spicy Chipotle Chicken Skillet | 20

Total time: **56 minutes**



## Spicy Chipotle Chicken Skillet | 21

Servings: **6 servings**



## Spicy Chipotle Chicken Skillet | 22

Calories: **320 kcal**

Best Season: **Summer**

## **Description**

Experience the bold flavors of this Spicy Chipotle Chicken Skillet,



featuring a smoky marinade and tender chicken.

## Ingredients

- ☐ 1/4 red onion
- ☐ 3 - 4 cloves garlic (1 Tablespoon)
- ☐ 1 Tablespoon ancho chile powder
- ☐ 3 Tablespoons olive oil
- ☐ 2 teaspoons ground cumin
- ☐ 1 teaspoon dried oregano
- ☐ 1 teaspoon salt
- ☐ 1/4 cup water
- ☐ 2.5 pounds boneless, skinless chicken breasts or thighs

## Instructions

1. Make marinade: In a blender, add the 1/4 red onion, 1 Tablespoon garlic, 1 Tablespoon ancho chile powder, 3 Tablespoons olive oil, 2 teaspoons ground cumin, 1 teaspoon dried oregano, 1 teaspoon salt and 1/4 cup water. Blend until well mixed and smooth.
2. Marinade chicken: In a large zip top bag, add chicken and marinade. Close the bag and allow to sit in the fridge for at least 30-60 minutes (up to overnight).
3. Grill chicken: Preheat the grill to medium high heat and brush grill with oil. Cook for about 8 minutes on each side, or until the chicken reaches 165°F. Remove from grill and cover with foil. Allow to rest for about 10 minutes. Chop into pieces before serving.
4. Fry chicken: In a large skillet, heat 2 Tablespoons oil. Add chicken and cook about 8 minutes on each side, or until the chicken reaches 165°F. Remove from pan and cover with foil. Allow to rest for about 10 minutes. Chop into pieces before serving.

5. Bake chicken: Preheat the oven to 400°F. Prepare a 9×13 inch casserole dish by spraying with non stick cooking spray. Place chicken in a single layer in the dish. Bake 30-40 minutes, or until the chicken reaches 165°F. Remove from pan and cover with foil. Allow to rest for about 10 minutes. Chop into pieces before serving.
6. Use the chicken to make a burrito or bowl with your favorite fillings and toppings. Serve while warm.

## Notes

For extra heat, add a chopped chipotle pepper to the marinade.

Keywords: Chicken, Chipotle, Spicy, Skillet, Dinner

See also [Easy Chicken Tostada Recipe for Dinner](#)