



Adobo Marinated Chicken Thighs

Prep Time: 35 Minutes

Serves 12

Ingredients:

4 oz. Ancho Chile , stemmed, seeded, hydrated in hot water

4 oz. Guajillo Chiles , stemmed, seeded, hydrated in hot water

1/4 tsp. Coriander , ground

1/2 tsp. Cinnamon , ground

1 tsp. Black Pepper , ground

1 tsp. Mexican Oregano

1 tsp. Onion Powder

3 oz. Garlic , peeled

1/2 cup Apple Cider Vinegar

1 oz. Lime Juice

5 1/2 lbs. Chicken Thighs, skinless, boneless

Directions:

1. Combine all ingredients in a blender and puree on high until smooth. Marinate chicken thighs overnight, under refrigeration.

