



[Chipotle Barbecue Chicken Kabobs](#)

Recipe found on [AnnsEntitledLife.com](#)

Chipotle Barbecue Chicken Kabobs Ingredients:

- 1½ lbs. boneless, skinless Chicken Thighs
- 1 tsp Garlic Powder
- 1 tsp Smoked Paprika
- 1 tsp ground Cumin
- 1 tsp Salt
- 1 cup of Barbecue Sauce
- 2 Chipotle Peppers
- 1 tsp Adobo Sauce
- 1/8 cup Canola Oil (for greasing and basting)

Chipotle Barbecue Chicken Kabobs Directions:

- Cut fresh (or defrosted) boneless, skinless chicken things into bite-sized pieces.
- In a large bowl, combine the bite sized chicken pieces, garlic powder, smoked paprika, ground cumin, and salt.
- Mix well and allow the seasoned chicken to rest for 15 minutes.
- Meanwhile, in a blender or food processor, combine the barbecue sauce, the chipotle peppers, and a teaspoon of the adobo sauce. Blend it well.
- Thread the chicken pieces into the skewers.

Grill Pan Cooking Method:

- Heat the cast iron grill over medium high heat.
- Using a silicone brush, generously grease the grill pan with oil.
- Lay the skewers in a single layer.

- Grill each side for 3 minutes.
- Brush the skewers with the chipotle BBQ sauce and grill another 3 minutes per side or until the edges of chicken gets crispy, charred look. Serve warm.

Outdoor Grill Cooking Method:

- Preheat the outdoor grill to medium heat, about 350°F.
- Generously grease the grill grates with oil.
- Lay the skewers in a single layer.
- Grill each side for 4 minutes.
- Brush the skewers with the chipotle BBQ sauce and grill another 3 to 4 minutes per side or until the edges of chicken gets crispy, charred look. Serve warm.

Oven Cooking Method:

- Preheat the oven to 450°F.
- Line a baking sheet with foil and place a wire rack or a cooling rack over it and grease the rack generously with oil.
- Place the chicken skewers on top of the cooling rack.
- Bake for 10 minutes.
- Brush both sides well with the chipotle BBQ sauce. Bake for another 10 minutes.