



## *Ground Chipotle Chile Pepper*

A **chipotle** or **chipotle**, which comes from the Nahuatl word *chilpochtli* meaning "smoked chili", is a smoked-dried jalapeño. It is a chili used primarily in Mexican and Mexican-inspired cuisines, such as Mexican-American, Tex-Mex and Southwestern dishes.

### ***What's the difference between Chili powder and Chipotle powder?***

Chili powder is a seasoning blend. It has a base of chili powder that's then mixed with spices like garlic powder, oregano, and cumin powder.

Chipotle powder is only one ingredient: dried, smoked jalapeño peppers that are then crushed into powder form.



This spice is a great addition to chili, tacos, quesadillas and other Mexican dishes. The smoky heat will also spice up a cup of soup, creamy dip, batch of hummus, mug of hot cocoa or a slice of pizza.

### ***Easy All Purpose Chipotle Chicken***

2-3 chicken breasts pounded thin, about 1 lb.  
2 tablespoons olive oil  
1 teaspoon chipotle chili powder  
1/2 teaspoon chili powder  
1/2 teaspoon ground cumin  
1/2 teaspoon smoked paprika

1/2 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon lime juice

In a small bowl, whisk chicken rub ingredients together and rub evenly all over chicken breasts. Time permitting, allow chicken to sit for 30 minutes at room temperature or refrigerate up to 8 hours then bring to room temperature before cooking. Grill or cook on stovetop in a non-stick skillet.

[carlsbadcravings.com/recipe/chipotle-chicken-rub-marinade-recipe](http://carlsbadcravings.com/recipe/chipotle-chicken-rub-marinade-recipe)