



## **Copycat Qdoba Chicken**

### **INGREDIENTS:**

- 1 lb boneless, skinless chicken tenders
- 2 Cloves minced garlic
- 1/2 Tablespoons Chili Powder
- 1 Teaspoon Cumin
- 1 Teaspoon Paprika
- 1 Teaspoon Salt
- 1/2 Teaspoon Oregano (or Italian seasoning blend)
- 1/2 Teaspoon Black Pepper
- 1 Tablespoon Lime Juice
- 1 Tablespoon Lemon Juice
- 1 Tablespoon Olive Oil

### **DIRECTIONS:**

- Combine all spices until well blended.
- Mix with lemon & lime juices & olive oil
- Place chicken in ziplock bag.
- Pour the seasoning mixture into the bag & rub it into the chicken very well.
- Let it sit for at least one hour.
- Cook on grill until meat is tender. (If you don't have a grill, you can use a stove top grill pan or George Foreman style counter top grill.)
- Place cooked meat on cutting board to rest for 10 minutes before dicing.
- Use for burrito bowls, tacos, etc.

Serve with pica de gallo, guacamole, beans, rice, shredded cheese, tortillas, etc.