



- 1 3 1/2 oz achiote marinade mix pack
- 2 canned chipotle chiles with 3 spoons of the accompanying adobo sauce
- 1/4 cup of olive oil
- 2 peeled garlic cloves
- 1/2 medium red onion sliced thin
- 1 cup of crushed pineapple
- 1 pound chicken breast in strips

1. Blend the achiote marinade mix, the chipotles and adobo, the olive oil, garlic, pinch of salt, and half the crushed pineapple until smooth.
2. Marinate the chicken in the paste for at least 20 minutes or overnight. It can be used right away as well.
3. Heat a pan over medium heat with a little oil and fry the chicken breasts. (Note that you can also cook the chicken in the oven or on the grill.)
4. Finish the chicken by adding the red onion slices and the remaining crushed pineapple.