

## Zesty Chipotle Butter - The Secret Sauce for Corn, Veggies & More

Zesty Chipotle Butter - Your New Favorite Flavor Bomb



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 1 stick (1/2 cup) salted butter, softened
- 1-2 chipotle peppers in adobo sauce, finely chopped
- 2 tablespoons chives or green onions, finely chopped

### DIRECTIONS

1. Soften the Butter: Let the butter sit at room temperature until easily mashable with a spoon or fork.
2. Chop Your Add-Ins: Finely chop 1-2 chipotle peppers (plus a little adobo sauce if desired).
3. Chop chives or green onions into very small pieces.
4. Mix It All Together: In a bowl, combine butter, chipotle peppers, and chives.
5. Stir until everything is evenly incorporated.
6. Chill and Set: Scoop the mixture onto a small piece of parchment or plastic wrap and shape into a log or pat down in a ramekin.
7. Chill in the fridge for at least 30 minutes to firm up.
8. Serve and Enjoy: Slice and melt over corn, roasted veggies, grilled chicken, steak, shrimp, or potatoes.
9. Or melt slightly and drizzle over tacos or burrito bowls for an instant upgrade.

### TIPS FOR SUCCESS

Make ahead : This butter keeps well in the fridge for up to a week, or in the freezer for 2-3 months.

Control the heat : Start with one chipotle and taste as you go.

Let it soften slightly before serving so it melts smoothly over hot foods.

Try it with fresh lime juice for a tangy twist that works beautifully with seafood. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/zesty-chipotle-butter-the-secret-sauce-for-corn-veggies-more/>