

Chipotle Ranch Grilled Chicken Burrito: Spicy, Smoky & Satisfying!

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TIME
30 min

TEMP
165°F

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Boneless, skinless chicken breast or thighs (about 1-1.5 lbs), cut into strips or bite-sized pieces
2 tablespoons olive oil
2 cloves garlic, minced
1 tablespoon fresh lime juice
1 teaspoon chipotle powder or 1 tablespoon adobo sauce from canned chipotles
1 teaspoon paprika
1 teaspoon cumin
Salt and black pepper to taste
¾ cup bottled ranch dressing
1-2 chipotle peppers in adobo sauce, minced (adjust to heat preference)
½ teaspoon garlic powder
Salt to taste
Grilled chicken
4-6 large flour tortillas (burrito size)
Fresh tomatoes, diced
Red onion, thinly sliced or diced
Fresh cilantro, chopped
Jalapeño or green chili, thinly sliced (optional, for extra heat)
Crisp lettuce or fresh spinach, shredded
Shredded cheese (Cheddar, Monterey Jack, or a Mexican blend)
Avocado or guacamole, sliced or mashed

Cooked rice (white or brown)

Cooked black beans or pinto beans (optional)

DIRECTIONS

1. Marinate the Chicken: In a medium bowl or a resealable plastic bag, combine the chicken pieces with 2 tablespoons olive oil, 2 cloves minced garlic, 1 tablespoon fresh lime juice, 1 teaspoon chipotle powder or 1 tablespoon adobo sauce, 1 teaspoon paprika, 1 teaspoon cumin, and salt and pepper to taste. Toss everything until the chicken is well coated. Marinate in the refrigerator for at least 30 minutes, or up to 2 hours for deeper flavor.
2. Grill the Chicken: Preheat your grill or a grill pan to medium-high heat. Remove the chicken from the marinade (discarding excess marinade). Place the chicken on the hot grill and cook for 6-8 minutes total, flipping halfway, until the chicken is cooked through, tender, and has nice grill marks (internal temperature 165°F / 74°C). Once cooked, remove the chicken and let it rest for 5 minutes before slicing or dicing.
3. Make the Chipotle Ranch Sauce: While the chicken cooks, prepare the sauce. In a small bowl, combine the ½ cup bottled ranch dressing, 1-2 minced chipotle peppers in adobo sauce, 1 tablespoon fresh lime juice, and ½ teaspoon garlic powder. Whisk until smooth and well combined. Taste and add salt to taste. Adjust chipotle peppers for desired heat.
4. Prepare Burrito Fillings: Dice fresh tomatoes, thinly slice red onion, chop fresh cilantro. Slice jalapeño or green chili if using. Shred lettuce or spinach. Get your shredded cheese, avocado/guacamole, and cooked rice and beans ready.
5. Assemble the Burrito: Warm your large flour tortillas in a dry skillet, microwave, or wrapped in

foil in the oven to make them pliable. Lay a warm tortilla flat. Spread a generous layer of Chipotle Ranch sauce down the center. Add a layer of cooked rice (if using) and black beans (if using). Top with a generous portion of the grilled chicken. Add your chosen fresh fillings: diced tomatoes, red onion, cilantro, jalapeño (if using), and lettuce/spinach. Sprinkle with shredded cheese and add slices of avocado or guacamole. To roll the burrito: Fold in the sides of the tortilla over the filling, then fold up the bottom edge and roll tightly upwards into a neat cylindrical shape.

6. 6. Serve: Serve the Chipotle Ranch Grilled Chicken Burritos immediately. Enjoy the explosion of flavors!

SWAPS & NOTES

Chicken Cut: Boneless, skinless chicken thighs often stay juicier.

Chicken breasts are leaner and cook faster.

Chipotle Heat: Chipotle powder offers smoky heat.

Chipotle peppers in adobo sauce (found in cans) add a deeper, more complex smoky and spicy flavor.

TIPS FOR SUCCESS

Pound Chicken (Optional): If using chicken breasts, pounding them to an even thickness (about $\frac{3}{4}$ inch) helps them cook faster and more evenly.

Marinate for Flavor: Don't skip the marination!

Even 30 minutes makes a difference in chicken flavor.

Don't Overcook Chicken: Cook chicken just until done (165°F / 74°C) to keep it juicy.

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

Original recipe: <https://chefmaniac.com/chipotle-ranch-grilled-chicken-burrito-spicy-smoky-satisfying/>