Chicken in Adobo Sauce

1 medium chicken breast, [diced](http://en.wikipedia.org/wiki/Dicing)

1/2 white onion, chopped

1 garlic clove, minced

½ tomato, diced

¼ cup fresh cilantro

2 tsp. fresh [oregano](http://en.wikipedia.org/wiki/Oregano)

1 chipotle pepper in [adobo sauce](http://en.wikipedia.org/wiki/Adobo), chopped, plus 1 tbsp. of adobo sauce

1/4 cups dry, white wine or chicken broth

2 tbsp. cooking oil

salt and pepper to taste

Season chicken with salt and pepper. In a large frying pan, add 2 tbsp. of cooking oil and add chicken. Cook 10 minutes stirring occasionally.

Add onion, garlic, and tomato and sauté until chicken has cooked and vegetables are soft.

Deglaze pan with the 1/4 cup of wine or broth and simmer until reduced by half.

Add chopped chipotle peppers, adobo sauce, and cilantro. Stir and bring to a simmer.

Stir in fresh oregano.

Add salt if needed.

https://mexicraverecipes.com/2012/03/02/chicken-in-adobo-sauce/