



# Hatch Chile Marinated Chicken

Serves 4

## Ingredients:

4 chicken breasts  
3 hatch chiles  
5 cloves garlic  
2 tablespoons lime juice  
5 tomatillos  
1/2 teaspoon cumin  
3 tablespoons extra-virgin olive oil  
1 bunch cilantro

## Directions:

1. Combine tomatillos, chiles, lime juice, cumin, olive oil and cilantro in a blender. Pulse until well combined and coarsely chopped.
2. Transfer half the sauce to a resealable bag. Keep the other half in the blender cup. Place blender cup in refrigerator.
3. Pat dry chicken breasts. Tenderize chicken breasts with a mallet. Transfer chicken to the resealable bag. Coat chicken and place bag in refrigerator for 4-6 hours.
4. Bring a large pan to medium-high heat. Remove chicken from refrigerator and bag. Place in hot pan and cook for 5-7 minutes. Flip and cook for an additional 5-7 minutes. (Both sides of chicken should be browned.)
5. Place chicken on serving plates, pour reserved sauce over chicken and enjoy.

**FeatureIntro:** Add a little kick to your Spring menu.

**Season:** Summer

**RecipeIntro:** One of the easiest and tastiest southwest style recipes.

**Week:** 201732

**MainIngredient:** Chicken

**CookingMethod:** Pan-Fry