



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