



SPICY-LIME CHICKEN THIGHS WITH HERBED RICE

Ingredients

- 1 cup brown rice
- 1 teaspoon ground turmeric
- ¼ teaspoon paprika
- ¼ teaspoon cayenne
- 1 tablespoon vegetable oil
- 4 boneless, skin-on chicken thighs
- 1 lime, thinly sliced, plus wedges for serving
- 1 teaspoon lime zest
- ½ shallot, sliced thin
- 1 clove garlic, minced
- 1 jalapeño, thinly sliced
- ½ cup vegetable stock
- ¼ cup chopped cilantro and parsley

Directions

1. In a saucepan, mix rice, turmeric, paprika and cayenne. Cook rice according to instructions on package.
2. In an ovenproof skillet, heat oil and sauté shallot and garlic.
3. Season chicken with salt and pepper.
4. Add the chicken to the pan and brown both sides, until skin gets crispy; about 8 minutes.
5. Add sliced lime, sliced jalapeño and vegetable stock.
6. Place ovenproof skillet in oven and roast at 425 degrees for 15-20 minutes.
7. Stir cilantro, parsley and lime zest into cooked rice.
8. Top rice with chicken and serve with lime wedges.