



Peanut Chicken Thighs

Serves 6

Ingredients

- 8 chicken thighs, bone in and skin on
- 1 ½ cup salsa (old El Paso thick and chunky salsa is suggested but I used a different brand)
- ½ cup peanut butter
- ¼ cup lime juice
- 2 tablespoons soy sauce
- 2 teaspoons grated fresh peeled ginger root
- ¼ cup chopped salted peanuts
- ¼ cup chopped fresh cilantro
- ¼ c sliced green onion
- 1 lime, cut into wedges

Instructions

Preheat oven to 375°F.

Oil a rectangular or oval pan, 13x9x2 inches, with cooking spray. Place chicken, skin side down, in a single layer in pan.

Mix salsa, peanut butter, lime juice, soy sauce and ginger root; spoon over chicken.

Cover with foil and bake 30 minutes. Turn chicken pieces and spoon pan sauces over chicken. Bake uncovered 30 minutes longer or until juice of chicken is no longer pink when centers of thickest pieces are cut. Sprinkle with peanuts and cilantro and serve each person a nice slice of lime to squeeze at the last minute. Enjoy!