



# Orange and Pasillo Peppered Chicken Thighs



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Juice and zest from one medium orange

4 dried pasillo peppers

6 cloves garlic

4 shallots

2 teaspoons salt

2 teaspoons light soy sauce

1 tablespoon cumin

¼ cup loosely chopped cilantro

1 can (12 ounces) frozen orange juice concentrate, thawed

6-8 **California chicken thighs**, skin on

Olive oil, as needed

Zest and juice orange. In small food processor, combine fresh orange juice and zest, peppers, garlic, shallots, salt, soy sauce, cumin, cilantro and orange juice concentrate. Place chicken thighs in non-reactive bowl or plastic bag and add ½ of marinade. Cover and refrigerate at least one hour or overnight. Refrigerate remaining marinade.

To cook, preheat oven to 350 degrees F. Drizzle olive oil into shallow roasting pan to coat. Remove thighs from marinade and arrange skin side down in pan. Roast for 20 minutes. Turn thighs over and roast until done, until clear juices run when pricked (about an additional 20 minutes.). When done, remove chicken from oven and place on serving dish; keep warm. Heat reserved marinade until simmering. Spoon over chicken and serve.

Makes 4-5 servings.

## Third Place

2006 Cook Like a Californian Chicken Recipe Contest

Erica Chan, San Bruno, CA