

Chipotle Chicken and Rice - From Every Day Food, July/Aug 2009, with notes by Tammy C!

- 2 T. vegetable oil
- 8 boneless, skinless chicken thighs (about 2 lbs. total) *(I used chicken breasts because I'm a rebel that way and because my family likes it better!)*
- Coarse salt and ground pepper
- 1 medium red onion, thinly sliced lengthwise
- 3 garlic cloves, coarsely chopped
- ½ teaspoon ground cumin
- 2 canned chipotle chiles in adobo, minced *(If preparing with young children in mind, use about ½ a canned chipotle chile. Or substitute 1 t. smoked paprika)*
- 2 large tomatoes, diced large
- 1 cup long-grain white rice *(I always use Jasmine Rice ... it's our favorite.)*
- Lime wedges, for serving
- Chopped cilantro, for serving

In a large pot, heat oil over medium-high heat. Season chicken on both sides with salt and pepper. Working in batches, brown chicken on both sides, about 6 minutes total; transfer to a plate.

Reduce heat to medium. Add onion and sauté until soft, about 5 minutes, scraping up any browned bits from the bottom of the pot. (If necessary, add a bit of water, chicken broth, or white wine to release browned bits.)

Add garlic, cumin, and chiles. Cook until garlic is soft and fragrant, 2 minutes. Add tomatoes and 1 teaspoon of salt and cook until tomatoes break down and release juice, about 3 minutes. Stir in 1 cup of water and return chicken and any accumulated juices to the pot. Cover, reduce to a simmer, and cook 25 minutes.

Remove most of the chicken from the pot and stir in the rice, making sure it is all covered by liquid. Replace chicken, cover, and cook until the rice is tender and the liquid has been absorbed, 25-30 minutes.

Serve with lime and cilantro. (and avocado!)