

Savory Chicken with Papaya Salsa

Recipe By Esther Deutsch



Cooking and Prep:  50
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Serves:  4

Contains:  

Preference: Meat

Difficulty: Easy

Source: Whisk by Ami

Magazine

Ingredients (20)

Savory Chicken

- 4 boneless chicken thighs with skin intact
- 1 teaspoon onion powder
- 1/2 teaspoon chili powder
- 1 teaspoon **Haddar Kosher Salt**
- 1/2 teaspoon cumin
- 1 teaspoon garlic powder

- 1 teaspoon brown sugar
 - 1 teaspoon coriander
 - 1/8 teaspoon cayenne pepper
 - 1/8 teaspoon black pepper
 - Thai sauce (*optional*)
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Papaya Salsa

- 1 cup tomatoes, diced small (1 large tomato)
 - 1 cup papaya, diced small (1 papaya)
 - 1 very small red onion, finely diced
 - 2 tablespoons freshly chopped cilantro or 6 cubes **Dorot Gardens Frozen Cilantro**
 - juice of 1 lemon
 - 1 teaspoon **Bartenura Olive Oil**
 - Haddar Kosher Salt**, to taste
 - fresh **Gefen Pepper**, to taste
 - dash cayenne pepper (or more, as desired)
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Start Cooking

For the Chicken

1. Preheat oven to 400 degrees Fahrenheit. Wash chicken and pat dry.
2. Combine dry ingredients for a spice rub.
3. Rub spices well to cover both sides of each piece of chicken. Bake uncovered, skin side up, for 45 minutes. Serve warm with Thai sauce (*optional*).

Note:

If using regular, standard chicken bake uncovered, skin side up, for one hour.

For the Salsa

1. Combine all ingredients. Serve with chicken.

Variation:

Fresh parsley can be substituted for the cilantro.