

PIPIAN-VERDE CHICKEN

Serves 4

1 jar of CHEZWaWa small-batch Salsa Pipián (350gr) **

1/2 jar of CHEZWaWa small-batch Salsa Verde (175gr) **

1 tablespoon vegetable oil

1 kilo of chicken thighs, bones and skin removed

juice of 2 limes

Cut the raw chicken into large pieces (around 4 pieces per thigh).

Heat the vegetable oil in a large pan where you can fit the chicken in one or two batches.

Carefully add the chicken to the hot oil and brown for around 2 minutes on each side, then put aside.

Put a large pot on the stovetop and add the browned chicken, plus Salsa Pipián, Salsa Verde and lime juice. Bring to a boil, then reduce heat and cover the pot to simmer for about 20 minutes, stirring occasionally.

Serve chicken with sauce over rice or quinoa.

**** *Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.***