

Cumin Dusted Peach Salsa Chicken

April 2014 by Camine

Serves 4

Prep time 5 min

Cook time 50 minutes

INGREDIENTS:

6 large Chicken Legs (breasts can be used but use only 4)

1 bottle Trader Joes Peach Salsa

½ small onion cut into thin slices

2 T Chili Cinnamon Rub*

1 t cumin

A bit of olive oil

Salt and Pepper

Small slices of Serrano pepper and parsley for garnish.

Lime wedges



DIRECTIONS:

Pat the chicken dry. Place in a roasting dish just about the size of the meat when it's arranged touching.

Rub with chili rub then with cumin. Pour salsa over all. Then place onion slices over chicken. Cook in 325 degree oven for 40 minutes covered with foil. Remove foil and cook another 25 minutes at 375 degrees. Watch it and when juices run clear, it's done. Let sit for 5 minutes. Serve over rice with parsley and chilis. Squeeze lime juice over to really bring out the flavors and round out the dish.

*Here's where to buy the rub: <http://www.vgourmet.com/cinnamon-chile-rub>

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