

## Honey Pineapple Salsa Baked Chicken Thighs With Tequila Caramelized Peppers and Onions

January 2015, by Camine Pappas

**Serves 8 - 10**

### INGREDIENTS:

12 boneless, skinless chicken thighs, patted dry  
1 16 ounce bottle Newman's Own Pineapple Salsa  
3 rings of canned pineapple, cut into small chunks  
3 T honey  
1 large yellow bell pepper cut into large strips  
½ large yellow onion cut into thin slices  
4 T canola oil  
¼ t coriander powder  
2 T tequila  
Salt and Pepper  
Cilantro for garnish  
1/3 C Progresso Italian Bread Crumbs



### DIRECTIONS:

Put thighs in a large bowl, add 1 T oil and 1 t salt and ½ t pepper. Toss until coated. Add the salsa, honey and pineapple and toss to coat. Put about 1 T oil on the bottom of a large baking dish at least 9 by 13, and cover bottom and sides. Arrange salsa coated thighs and mixture in dish. Add all remaining salsa from the bowl, and evenly distribute all of the sauce over the thighs. Sprinkle with bread crumbs.

Cook in a 425 degree F oven for 25-30 minutes, or until internal temperature of thighs is about 175 degrees F. If you're adept at the touch method, take a utensil and push on the meat. If it feels slightly firm, but not squishy after the 25 minutes, you're probably good. Thighs cook fast, faster than breast meat, so watch carefully.

While the chicken cooks, add 2 T oil to a large saucepan till hot. Add the peppers and onions, the coriander and a little salt, and reduce to medium high and cook until caramelized. Add the 2 T tequila and lower heat, letting the tequila reduce about 3 minutes. Remove all ingredients from the pan and set aside.

Remove chicken from oven. Let sit for 5 – 10 minutes. Top evenly with the tequila pepper mixture, garnish with chopped cilantro, and serve.

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