

# Chicken Thighs in Hatch Cream Sauce

Makes Approx. 4 Servings

Amount	Size	Description
2	Lbs.	Chicken Thighs – Bone-in
1	Tbl.	Unsalted Butter
3 – 4	Tbl.	Old Norse World Cuisine Hatch Cooking Blend – More or less it taste
1	Cup	Onion – Sliced
3	Cloves	Garlic – Minced
½	Cup	Heavy Whipping Cream
2	Tbl.	Chili Powder – Hatch powder if available
-	-	Olive Oil
-	-	Cayenne Pepper to taste
-	-	Salt and Pepper to Taste

1. Add a little olive oil to a bowl with a tablespoon of Hatch Cooking Blend. Place the chicken thighs in the bowl and toss them until they are coated with the Hatch.
2. Add a little oil to a skillet heated to medium. Add the chicken skin side down. Turn the chicken over when the skin side is browned.
3. Cook until the opposite side starts to brown. Take the chicken out and place it on a plate.
4. Add the butter to the skillet.
5. Add the remaining hatch Cooking Blend and onions to the skillet. Sweat for about 2 – 3 minutes.
6. Add the garlic and cook until fragrant.
7. Stir in the cream and one tablespoon of the chili powder.
8. Taste and adjust taste with salt, pepper, additional Hatch Cooking Blend, or chili pepper.
9. Place the chicken thighs on top of the onion mixture.
10. Place it in the preheated oven until the thighs are 165 degrees internally.

