

## Coriander (cilantro) and Lime Chicken

8 chicken thighs, bone in, skin on  
Olive oil  
6 garlic cloves, roughly chopped  
2 limes, juice and zest  
500-650ml/2-2 1/2 cups chicken stock  
1 bunch coriander/cilantro, chopped; more for garnish  
Extra virgin olive oil

### Spice mix:

1 tbsp salt  
1 tsp sweet Spanish Paprika  
(or hot paprika, if you like)  
1 tsp black pepper  
1 tbsp garlic powder



Preheat your oven to 190c/375f

In a small bowl, mix the spices.

Pat the chicken thighs dry, and season each thigh on both sides with the spice mix.

Let the chicken thighs sit in room temperature for about 15 minutes.

When ready, heat 1-2 tbsp of olive oil in a skillet.

Brown the chicken thighs deeply on both sides in the heated oil.

Remove from skillet and set aside.

Lower the heat and deglaze the skillet with 125ml/1/2 cup of stock, cook to reduce and then add the rest of the stock.

Bring the liquid to a simmer then add lime juice, zest and garlic.

Now return the chicken to the skillet; and toss in the coriander.

Bring to a high-simmer for about 5 minutes.

Cover and transfer to the oven for 45 minutes or until chicken is cooked through.

Remove from the oven and let sit for 5 minutes before serving. Garnish with more coriander, if you like.

Serve with a salad.