

Miracle Mango Salsa Chicken – From Kathy's Kitchen

- 6 boneless, skinless chicken thighs
- 1 cup long-grain white rice
- One 16-ounce jar mango salsa
- Kosher salt and freshly ground black pepper
- Olive oil

- Preheat a large cast-iron skillet over medium-high heat.
- Sprinkle the chicken thighs with salt and pepper on both sides.
- Add 2 tablespoons oil to the skillet and sear the chicken thighs until browned well, 2 to 3 minutes per side. Remove the chicken to a plate.
- Add the rice, 1 1/2 cups water and 1 cup of the mango salsa.
- Stir and bring to a boil. Add the chicken back to the top of the rice, reduce to a simmer, cover and cook until the chicken and rice are cooked through, 17 to 20 minutes.
- Serve up a pile of rice, topped with the chicken and garnished with additional mango salsa.



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