



## Braised Chicken with Tomatillos

*Mexican, Poultry, Spanish*

**Prep Time:** 30 min **Cook Time:** 60 min **Difficulty:** Easy **Servings:** Servings: 6

### INGREDIENTS

- 3 1/2 lb assorted chicken pieces, skin on and bone in
- 1 large yellow onion, finely chopped
- 2 cups chicken broth
- 6 garlic cloves, minced
- 1 1/2 lb. tomatillos, husked and quartered
- 3 Tbs. finely chopped fresh cilantro
- 1/2 tsp. ground cumin
- 1 Tbs. fresh lime juice

Warm tortillas for serving

### DIRECTIONS

In a large sauté pan over medium-high heat, warm the oil. Working in batches, sear the chicken, turning once, until browned, 7 to 8 minutes. Transfer to a plate.



Reduce the heat to medium, add the onion and sauté until softened, 3 to 5 minutes. Add the broth, stirring to scrape up any browned bits on the pan bottom. Add the garlic, tomatillos, chopped cilantro and cumin. Bring to a boil, then reduce the heat to low. Return the chicken and any juices to the pan, cover and simmer, turning the chicken once, until it is opaque throughout, about 20 minutes. The white meat and smaller pieces will be done first. Transfer the chicken to a platter and cover loosely with aluminum foil.

Add the lime juice to the pan, increase the heat to high and simmer the sauce until slightly reduced and thickened. Season with salt and pepper. Pour the sauce over the chicken and garnish with cilantro leaves. Serve immediately with warm tortillas alongside.