



For more recipes visit whatscooking.us

Tequila chicken over lemon pepper rice

Makes 6 servings

Prep time: 0

Cooking time: 45 minutes

Method: fry, boil, bake

For this recipe you will need:

- 2 pounds chicken thighs
- 3 TSP olive oil
- 1 small onion, chopped
- 3 garlic cloves, chopped
- 2 cups diced tomatoes
- 1/3 cup tequila
- 1/2 tsp oregano
- 1/2 tsp basil
- salt
- pepper
- 6 slices Colby and Monterey Jack cheese

Preparation:

1. Season chicken thighs with salt and pepper.
2. In a large heavy skillet sauté onion and garlic until translucent.
3. Add chicken to the skillet and fry until it starts turning golden brown.
4. Preheat oven to 350° F (180° C)
5. In a saucepan bring to a boil tomatoes and tequila with oregano and basil over medium heat. Cover and reduce heat. Cook for about 10 minutes.
6. Put chicken in a baking dish. Add tomato sauce over chicken and top with cheese slices.
7. Bake for about 25 minutes.
8. Serve over pepper lemon rice and enjoy!

Pepper lemon rice

Ingredients:

- 1/3 cup butter
- 1 1/2 cups rice
- 3 cups water
- 1 tbsp lemon pepper seasoning
- salt

Preparation:

1. In a medium sized pot fry rice in butter until it begins to turn golden.

2. Add water, lemon pepper and salt to taste. Stir and bring to a boil.
3. Cover and reduce heat. Stir sporadically.
4. Cook until the liquid has evaporated and the rice grains are tender.

Buen provecho!