



SLOW-COOKER CILANTRO STEM CHICKEN

KitchenAid®



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INGREDIENTS

2 pounds boneless skinless chicken thighs
2 tablespoons extra-virgin olive oil
1 medium yellow onion, diced
½ bunch cilantro, stems and leaves
(about 2 cups), plus more for garnish
1 pint cherry tomatoes
2 garlic cloves, peeled
Zest and juice of 2 limes, plus more for garnish

1 canned chipotle pepper in adobo sauce
1 teaspoon honey
1 teaspoon ground cumin
1 teaspoon ground coriander
½ cup low sodium chicken stock (or water)
Kosher salt and freshly ground black pepper

SCRAP: CILANTRO STEMS

DIRECTIONS

Pat chicken dry with a paper towel and season both sides with salt and pepper. Heat a stainless steel or cast iron skillet on **medium-high heat**, add olive oil and sear chicken for 3-4 minutes on each side until brown. Transfer chicken to slow cooker. In the same pan, add onions and saute for 4-6 minutes until translucent and slightly browned. Transfer onions to slow cooker. Alternately, if your slow cooker has a searing function, you may do this directly in the pot.

Add cilantro, tomatoes, garlic, lime zest and juice, chipotle, honey, cumin, coriander, and chicken stock and about ½ teaspoon salt to your KitchenAid® Pro Line® Blender and pulse 8-9 times until cilantro is broken down but not completely smooth.

Pour sauce over chicken and onions in slow cooker. **Cook on low** for 6 hours or on **high** for 4 hours. Let cool for 5 minutes. Using a slotted spoon, remove chicken thighs from the sauce and put into the bowl of your KitchenAid® Stand Mixer fitted with the flat beater. Mix meat on speed 2 for 1-2 minutes until shredded. Stir back into sauce.

Garnish with more cilantro and lime.

Notes:

Serve over rice, or in tacos, burritos, quesadillas or enchiladas.

MAKES 4-6 SERVINGS