

Quick & Easy

THE COSTCO WAY

Mediterranean 3-Pepper Chicken

Makes 4 servings

3-Pepper Ingredients:

8 oz Mama Lil's peppers
8 oz roasted red peppers
1 to 2 Tbsp Calabrian chiles, chopped
2 Tbsp capers
 $\frac{2}{3}$ cup Kalamata olives, rough chopped

Instructions:

In a small bowl, combine Mama Lil's peppers, roasted red peppers, Calabrian chiles, capers and Kalamata olives. Mix well. Set aside.

Chicken Ingredients:

8 boneless, skinless chicken thighs, approximately 2½ lbs
1½ Tbsp kosher salt
4 Tbsp extra virgin olive oil, divided
1 tsp cracked black pepper
2 large garlic cloves, crushed

Instructions:

Heat a large saute pan over medium heat. Add 1 Tbsp olive oil. Place 4 chicken thighs in pan. Cook for 6 to 7 minutes until golden brown. Flip and lightly brown the bottom side for about 1 minute. Remove chicken to a sheet pan. Repeat with remaining 1 Tbsp olive oil and 4 chicken thighs.

Place chicken in the oven for 8 minutes. Remove chicken and evenly top with the pepper mixture. Return chicken to the oven for 2 minutes, or until chicken is cooked through and reaches an internal temperature of 165 F. Garnish with remaining 1 Tbsp parsley. Serve immediately. Enjoy!

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