

Cilantro-Lime Chicken

by [LAUREN MIYASHIRO](#)

SEP 19, 2018

YIELDS: 4 SERVINGS

PREP TIME: 0 HOURS 10 MINS

TOTAL TIME: 0 HOURS 55 MINS

INGREDIENTS

4 tbsp. extra-virgin olive oil, divided

Juice of 2 limes

1/4 c. freshly chopped cilantro

2 cloves garlic, minced

1/2 tsp. cumin

Pinch crushed red pepper flakes

4 bone-in, skin-on chicken thighs

Kosher salt

Freshly ground black pepper

Cooked white rice, for serving

DIRECTIONS

- 1** Whisk together 2 tablespoons oil, lime juice, cilantro, garlic, cumin, and red pepper flakes. Add chicken and toss to coat. Let marinate in fridge 30 minutes and up to 2 hours.
- 2** When ready to cook, preheat oven to 425°. In a large ovenproof skillet over

Sear until skin is golden and crispy, about 6 minutes. Flip and cook 2 minutes more.

3 Transfer skillet to oven and bake until chicken is cooked through, 10 to 12 minutes.

4 Serve over rice drizzled with pan drippings.

LAUREN MIYASHIRO Food Director

Lauren Miyashiro is the Food Director for Delish.com.

In a dinner rut? We can help.

Want free recipes sent straight to your inbox? Sign up here.

Can we get your email address?	NEED NOW.
--------------------------------	------------------

©2021 Hearst Magazine Media, Inc. All Rights Reserved.