

# Cumin and Ancho Chicken

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	pounds	skinless boneless chicken thighs
3	tablespoons	ancho chile powder
3	tablespoons	ground cumin
2	teaspoons	kosher salt
		vegetable oil

Toss chicken with ancho chile powder, cumin and 2 teaspoons salt in a large bowl to coat. Cover and chill for 2 hours. Heat a large iron skillet over medium high heat. Coat pan with a thin layer of oil. Working in batches, place thighs in skillet in a single layer. Cover and cook until a crust forms, about 5 minutes. Turn; cook uncovered, until just cooked through, 3-4 minutes longer. Transfer to a platter, let rest for 5 minutes.