

# EASY CHICKEN CARNITAS

## INGREDIENTS:

1/2 MEDIUM YELLOW ONION, THINLY SLICED

2 CLOVES GARLIC, THINLY SLICED

2 1/2 POUNDS BONELESS, SKINLESS CHICKEN THIGHS

2 TEASPOONS KOSHER SALT, PLUS MORE AS NEEDED

1/2 TEASPOON DRIED OREGANO

1/2 TEASPOON GROUND CUMIN

1/4 CUP WATER, JUICE OF 1/2 MEDIUM LIME

SERVING OPTIONS: WARMED TORTILLAS, AVOCADO SLICES, FRESH CILANTRO, DICED WHITE ONION, HOT SAUCE, LIME WEDGES



## INSTRUCTIONS:

ARRANGE A RACK IN THE MIDDLE OF THE OVEN AND HEAT TO 400°F.

PLACE THE ONION AND GARLIC IN AN EVEN LAYER IN A BROILER-SAFE 9X13-INCH BAKING DISH.

COMBINE THE SALT, OREGANO, AND CUMIN IN A SMALL BOWL AND STIR. SPRINKLE ALL OVER THE CHICKEN, THEN PLACE THE CHICKEN IN AN EVEN LAYER OVER THE ONIONS. ADD THE WATER.

COVER TIGHTLY WITH ALUMINUM FOIL AND BRAISE IN THE OVEN UNTIL THE CHICKEN IS COOKED THROUGH AND VERY TENDER, \*40 MINS. PLACE THE BAKING DISH ON A HEATPROOF SURFACE AND UNCOVER.

TURN THE OVEN ON TO BROIL.

USING TONGS, TRANSFER THE CHICKEN TO A PLATE; POUR THE COOKING LIQUID INTO A HEATPROOF BOWL OR MEASURING CUP.

RETURN THE CHICKEN TO THE BAKING DISH AND SPREAD EVENLY.

USING 2 FORKS, SHRED THE CHICKEN INTO LARGE PIECES.

BROIL UNTIL THE CHICKEN IS BROWNEED AND CRISP AROUND THE EDGES, ABOUT 5 MINUTES.

SQUEEZE THE LIME JUICE OVER THE CHICKEN AND STIR TO COMBINE.

TASTE AND SEASON WITH SALT AND MOISTEN WITH SOME OF THE RESERVED COOKING LIQUID IF NEEDED.

SERVE IN TORTILLAS WITH DESIRED TOPPINGS.