

Skill level

Easy - good for all cooks

Intermediate - practice some new techniques

Time required

Quick - 30 minutes or less

Moderate - 1 hour or less

Extra ingredients

Few - primarily MoGro Weekly Share items

Several - 3-5 additional items you might have on hand

Skill level: Easy

Time required: Quick

Extra ingredients: Several



Crispy Parmesan
Garlic Chicken &
Veggies

Ingredients

1 tablespoon canola oil
1 ½ - 2 pounds bone-in, skin-on chicken thighs or legs
Salt & pepper
2 garlic cloves, smashed
1 red or yellow onion, thinly sliced
1 pound tomatillos, husks removed, chopped
1 jalapeño, thinly sliced, seeds removed if you like

4 cups chicken stock
1 (15 ounce) can hominy, chickpeas, or other beans rinsed and drained (or 2 cups of cooked rice)
4 radishes, thinly sliced
2 tablespoons fresh lime
1 ½ cups cilantro, tender stems and leaves
Corn tortillas for serving

Directions

- 1) Heat oil in a large dutch oven or heavy-bottomed pot. Season chicken with salt & pepper. Add to pot, skin-side down and cook without disturbing until skin has rendered most of the fat and it's golden brown, 8-10 minutes. Using tongs, flip the chicken and continue to cook until it's all golden brown, another 5 minutes or so. Transfer to a plate or cutting board. Leave fat in pan.
- 2) Add smashed garlic and half the sliced onion. Season with salt & pepper and cook, stirring occasionally until onion is softened and translucent, 5-7 minutes. Add tomatillos and half of the jalapeno and season with salt & pepper.
- 3) Add chicken stock and bring to a simmer. Reduce heat to medium and add chicken back in, skin side up. Simmer uncovered, until tomatillos have completely broken down and the sauce has thickened, 25-30 minutes. Add hominy & continue to cook until flavors have melded and the sauce has thickened enough to coat the back of a spoon, another 15-20 minutes.
- 4) Meanwhile, combine radish, remaining onion, remaining jalapeno and lime juice. Season with salt & pepper and toss to combine.
- 5) Serve each piece of chicken with sauce spooned around. Top with radish mixture, cilantro and tortillas to sop up all of that delicious juice!

Skill level: Easy

Time required: Quick

Extra ingredients: Few



Avocados with
Mango Salsa

Ingredients

3 avocados, pits removed
½ cup mango, sliced
½ cup red onion, diced

½ cup cherry tomatoes, diced
1 tablespoon cilantro, chopped
1 tablespoon lime juice

Directions

- 1) In a small bowl, mix all of the ingredients except the avocados. Remove the avocado pits and place some salsa inside of each hole.
- 2) These are best when served immediately, but they will keep in the fridge for 3-4 days if you squeeze some extra lime juice on the avocados before filling them with salsa.