

Dutch Oven Salsa Chicken

2 lbs. chicken thighs (skinless and boneless)
2 sweet potatoes (peeled and cubed)
2 Tbsp. canola oil
½ tsp. sea salt
1 tsp. pepper
2 Tbsp. Tajin seasoning
½ fresh lime
¼ cup fresh minced parsley
1 jar salsa (16 oz.) mild, medium or hot according to your taste
1 cup uncooked instant brown rice
¾ cup water
Fresh chives, minced

1. Peel and cube sweet potatoes
2. Cube chicken and put in mixing bowl
 - a. Squeeze lime over chicken
 - b. Add spices and coat thoroughly
3. Prepare Dutch oven for medium to high heat
 - a. Put in canola oil
 - b. Brown the chicken in Dutch oven
 - c. Add salsa and sweet potatoes
4. Bring ingredients to a boil
5. Reduce heat and simmer until sweet potatoes are almost tender
 - a. 10-15 minutes

6. Add rice and water and bring to a boil
7. Reduce heat and simmer until rice is cooked and sweet potatoes are tender
8. Add minced parsley
9. Serve in bowls and top with chives
10. Enjoy!