

Ancho Chile Grilled Chicken Thighs **(served with Sweet Potato and Arugula Salad)**

Ingredients:

- 12 ea. boneless natural chicken thighs

For Ancho Chile Rub

- ½ cup Ancho Chile Powder
- 1Tbl Ground Cumin Seed
- ½ tsp Cayenne Pepper
- 2 cloves Garlic, Minced
- 1 Tbl Smoked Spanish Paprika
- Zest of 2 Limes
- Juice of 2 Limes
- 1 tsp Kosher Salt
- 2 Tbl Red Wine Vinegar
- ¼ cup Extra Virgin Olive Oil

For Sweet Potato and Arugula Salad

- 2# NC Sweet Potatoes
- 1# Arugula, large stems removed
- 1 tsp Fresh Thyme leaves
- ¼ cup Extra Virgin Olive Oil
- 1 Lemon, juiced
- Kosher Salt to taste
- Fresh Ground Black Pepper to taste

Directions:

For Ancho Chile Rub and Chicken Thighs

1. Combine all ingredients in a mixing bowl and whisk thoroughly. The rub should have a loose paste consistency.
2. Rinse and dry the chicken and place in a large Ziploc bag. Pour enough marinade over the chicken to coat it liberally. Close the bag removing as much air as possible. Massage the rub into the chicken and refrigerate. For best results, allow the chicken to marinate for a minimum of 3 hours but no more than 8 hours.

For Sweet Potato and Arugula Salad

1. Preheat oven to 375 degrees.
2. Peel, rinse and dice the sweet potatoes into ½ inch pieces.
3. Toss the potatoes lightly with salt, pepper and olive oil, place on a baking sheet and roast approximately 20 minutes until cooked through.
4. Remove the potatoes from the oven, sprinkle with fresh thyme and reserve warm.

To Serve

1. Light your grill and establish medium-high heat.
2. Remove chicken from the marinade and shake off excess. Place the chicken skin side up on a baking sheet and season lightly with salt.
3. Grill the chicken skin side down being careful to avoid too much flare up from the marinade and fat drippings for 5-7 minutes or until skin begins to crisp. Turn the chicken and cover the grill to allow for some smokiness. Continue cooking and

- turning every 4-5 minutes until the chicken reaches an internal temperature of 155 degrees. Remove from the grill and allow to rest.
4. Toss the warm sweet potatoes with the arugula, 1-2 Tbl of lemon juice, 2 Tbl olive oil and a pinch of salt. Divide the salad evenly between 4-6 plates.
 5. Cut the chicken thighs in half and arrange over the salads. Spoon the remaining juices over the chicken.

Makes 4-6 servings