Chipotle Chicken and Rice

Ingredients

2 T Olive Oil
3 clv Garlic (chopped)
2 Chipotle Chilies (minced)
8 Chicken Thighs (boneless, skinless)
1 Red Onion (thinly sliced)
1/2 t Ground Cumin
2 Tomatoes (diced)
1/4 c Cilantro (chopped)
1 Lime (cut into wedges)
2 t Salt
1/8 t Ground Black Pepper
1 c Long Grain Rice

Instructions

1.In a large Dutch oven, heat oil over medium-high. Season chicken on both sides with 1 teaspoon salt and 1/8 teaspoon pepper. Working in batches, brown chicken on both sides, about 6 minutes total; transfer to a plate.
2.Reduce heat to medium. Add onion and saute until soft, about 5 minutes, scraping up any browned bits from bottom of pot (if necessary, add a bit of water to release browned bits).
3.Add garlic, cumin, and chiles; cook until garlic is soft and fragrant, 2 minutes. Add tomatoes and 1 teaspoon salt and cook until tomatoes begin to break down and release their juices, 3 minutes. Stir in 1 cup water and return chicken and any accumulated juices to pot. Cover, reduce to a simmer, and cook 25 minutes.

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4.Remove several pieces of chicken and stir in rice, making sure it is completely submerged in liquid. Replace chicken, cover, and cook until rice is tender and liquid has been absorbed, 25 to 30 minutes more. Serve with lime wedges and cilantro.