

roasted red pepper skillet chicken

Makes 4 servings

RECIPE FROM: [Closet Cooking](#)

PREP TIME: 5 minutes

COOK TIME: 25-30 minutes

1 cup chicken broth or stock
12oz jar of roasted red peppers, drained
1 Tbsp avocado oil
1lb boneless, skinless chicken thighs
Salt and pepper, to taste
2 cloves garlic, minced
¼ tsp red pepper flakes (optional)
¼ - ½ cup crumbled feta cheese
5oz fresh baby bok choy, kale or spinach

PUREE broth and roasted red peppers in a blender or food processor until smooth. Set aside.

HEAT oil in a skillet over medium-high heat.

SEASON chicken with salt and pepper then add to the pan. Cook for 6-8 minutes or until you can easily flip the chicken. Flip and cook for another 6-8 minutes or until cooked through. Set aside.

ADD garlic and red pepper flakes to the skillet and sauté until fragrant, about 1 minute.

ADD pureed red pepper broth to the skillet and stir, scraping up the bits on the pan from the chicken.

STIR in feta cheese and bring to a simmer, cooking until warmed and the cheese has melted some, about 3-5 minutes.

ADD baby bok choy/spinach/kale and cook until wilted, 1-2 minutes.

PLACE chicken back in the skillet and season with salt and pepper, to taste.

ENJOY as is or serve with mashed sweet potatoes, brown rice or cauliflower rice.

