



Savory Smothered Avocado Chicken

It's easy-pajama-pants food time tonight! I have an easy one-pot dinner that you can make quickly and then veg-out in your pajamas like me.

Ingredients:

- Skinless & Boneless Chicken Thighs
- Morton's Kosher Salt to taste
- Black Pepper to taste
- 1/4 cup of Cherry Tomatoes
- 1/2 of a Red Onion
- 2 to 3 Avocados
- Cilantro to taste
- 1 tbsp Sesame Oil
- 1 tbsp Rice Vinegar
- 2 tbsp Honey
- Sriracha to taste
- Your fav shredded cheese

Instructions:

- **PREP: Preheat oven to 375°**
- Line up your chicken thighs in a 9x13 baking pan.
- Season with kosher salt & pepper; set to the side.
- To prepare toppings, chop the avocado & onions to your liking; quarter the cherry tomatoes and cilantro.
- Pour mixture over the chicken and top with a layer of cheese.
- Bake for 40 minutes at 375° - Shazam!
- While the chicken is baking make the side sauce which is a simple homemade sweet chili sauce by combining the sesame oil, rice vinegar, honey & Sriracha to taste.

SECRET TIP:

If you're short of time or ingredients, don't fret about the side sauce as you can also buy it at your food store ... it's called Sweet Chili Sauce!



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