

# GREASELESS CRISPY CHICKEN WITH CORN AND TOMATO RELISH

## UTENSILS:

Jumbo Saute

## INGREDIENTS:

1 Family Pack of Chicken Thighs (Bone In/Skin On)

1 pint Cherry Tomatoes, halved

3 TBSP Fresh Basil, chopped

1 ½ Cups Extra Sweet Corn Kernels,

½ Cup Green Onions, minced

3 TBSP Olive Oil

Darn Good Seasoning

Salt & Pepper

## DIRECTIONS:

### CHICKEN:

Preheat the Electric Skillet to 400°. Place chicken in the skillet skin side down, season the exposed part with Darn Good Seasoning. Place the lid on with the lid skewed to allow some oxygen into the pan; allow to cook 15-20 minutes until crispy. Flip the chicken, season again, and cook with the lid skewed again for 15 minutes longer.

### RELISH:

Preheat Jumbo Saute on Medium heat. Add olive oil and allow to heat for 3-5 minutes until hot. Toss Corn with the 3 TBSP until it begins to become tender and golden brown. Transfer to a small mixing bowl and toss with the tomatoes, green onions, & basil. Season with salt & pepper to taste.

Top chicken with relish. Serve and enjoy!

