



Delicious Recipes

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Skillet Chicken with Creamed Corn

INGREDIENTS

1 cup cooked Ditalini pasta
4 boneless skinless chicken thighs
2 tbsp vegetable oil
2 tbsp garlic, minced
1 tsp smoked paprika
1 tsp oregano
1 tbsp tajin seasoning
2 shallots, sliced

1 cup corn kernels
1 bell pepper, diced
 $\frac{3}{4}$ cup chicken stock
 $\frac{1}{2}$ cup half and half
1 lime, juiced
2 tbsp parley, to garnish
 $\frac{1}{4}$ cup grated parmesan, to garnish

DIRECTIONS

1. Pat dry your chicken thighs and season both sides with paprika, oregano, salt and pepper.
2. Heat a large frying pan on high heat.
3. Add vegetable oil, followed by chicken and sear until golden. Repeat on both sides, then remove from the pan.
4. In the same pan, add garlic, shallots and stir until tender.
5. Add corn, bell pepper, chicken stock, half and half, tajin, lime juice and stir until combined.
6. Add cooked pasta and chicken back into the pan, let simmer until sauce has reduced halfway and chicken has reached an internal temperature of 165°F.
7. Remove from the heat, garnish with grated parmesan, parsley and serve.