



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Clementine & Five-Spice Chicken**

#### **Serves 4**

#### Ingredients

8-10 clementines, divided  
Generous 1/4 teaspoon Chinese five-spice powder  
1/4 teaspoon Szechuan peppercorns, crushed  
2 teaspoons canola oil, divided  
4 large bone-in chicken thighs (about 2 pounds), skin removed, trimmed  
1 teaspoon kosher salt  
1/4 cup small fresh cilantro leaves  
1 tablespoon thinly sliced scallion greens  
1/4 teaspoon toasted sesame oil

Finely grate 1 teaspoon zest and squeeze 1 cup juice from 6 to 8 clementines. Combine the zest, juice, five-spice powder and peppercorns in a small bowl.

Heat oil in a large nonstick skillet over medium-high heat. Season chicken with salt. Cook the chicken, turning frequently, until brown on both sides, about 5 minutes. Pour in the juice mixture; bring to a simmer. Reduce the heat to maintain a simmer, cover and cook until the chicken is just cooked through, 16 to 18 minutes.

Meanwhile, peel 2 of the remaining clementines and slice into 1/4-inch-thick rounds.

When the chicken is done, transfer to a plate and tent with foil to keep warm. Increase the heat to high and cook the sauce, stirring often, until thickened and reduced to 1/2 to 2/3 cup, 2 to 4 minutes. Stir in the clementine slices, cilantro, scallion greens and sesame oil. Serve the chicken with the sauce.

***Credit: [eatingwell.com](http://eatingwell.com)***