

Chili Lime Chicken Thighs & Black Beans with Broccoli

Shopping List:

Protein

- 4 6-oz. bone-in, skin-on chicken thighs, patted dry
- 2 15-oz. cans black beans, drained and rinsed

Produce

- 1 medium red onion, coarsely chopped (about 2 1/4 cups)
- 2 Tbsp. chopped fresh cilantro, plus more for garnish
- 2 Tbsp. fresh lime juice (from 2 limes), plus wedges for serving
- 2 heads of Broccoli

Pantry

- 1 1/2 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper
- 1 Tbsp. olive oil
- 1 1/2 Tbsp. finely chopped canned chipotle chiles in adobo sauce (from a 7-oz. can)
- 1/4 cup unsalted chicken broth or water

Other

- Corn tortillas, warmed, for serving