

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