

## CHICKEN THIGHS WITH ROASTED TOMATO SALSA

*(inspired by Sous-Vide Help for the Busy Cook)*

for the chicken:

6 chicken thighs, bone-in  
salt and pepper to taste  
New Mexico chile powder  
1 lemon, juiced

for the tomato salsa:

7 Roma tomatoes, very ripe  
2 tablespoons olive oil  
salt and pepper to taste  
dried thyme, about 1 teaspoon  
2 tablespoons apple cider vinegar  
2 tablespoons brown sugar

Prepare the roasted tomatoes in advance, they will keep for several days. Cut the tomatoes in half, mix them with the olive oil, season with salt and pepper, and roast in a 325 F oven for 2 hours. Transfer to a bowl and refrigerate.

Set your Anova or other sous-vide apparatus at 148 F. Remove excess skin and fat from the chicken thighs. Season with salt and pepper, sprinkle chile powder, and squeeze a little lemon juice over the flesh. Place inside plastic bags and vacuum-seal, three pieces of chicken per bag. Place in the water-bath and cook for a minimum of 2 hours. I like to cook chicken thighs for 5 to 6 hours.

Turn your oven to 450 F. Remove the chicken pieces from the bags, pat dry. Place in a baking dish and roast until the skin is brown and crispy to your liking. You can also run them under the broiler for a few minutes if you prefer. As the chicken roasts, transfer the previously prepared tomatoes to a skillet, cook for a couple of minutes, add the vinegar, brown sugar, and adjust the seasoning. Mash the tomatoes lightly with a potato masher or a fork if you like it chunky. You can also transfer to a blender or food processor, if so inclined. I prefer my salsa to be on the chunky side.

Serve the crisped up chicken pieces with the salsa alongside.