

CAFE THOMPSON RECIPE

HICKORY SMOKED BACON AND CHICKEN THIGH WITH MANGO SALSA

Applewood smoked chicken paired with a vibrant citrus salsa creates a perfect balance of deep, earthy smoke and bright, zesty acidity. This dish typically features chicken marinated in citrus juices and spices, then is slow-smoked over applewood to infuse a mild, fruity sweetness.

SERVES 6



INGREDIENTS

- 6 chicken thighs, boneless
- 1 teaspoon kosher salt
- 2 teaspoon thyme, chopped
- 1 teaspoon black pepper
- 2 teaspoons parsley, chopped
- 1 pound bacon, hickory smoked
- 1/4 cup fresh red bell pepper, diced, small, 1/4-inch
- 1/4 cup red onion, diced
- 1 ounce lime juice
- 1/2 teaspoon kosher salt
- 1 1/2 teaspoons fresh jalapeno, minced
- 1/2 cup mango, diced
- 1/4 cup cilantro, chopped

DIRECTIONS

Preheat the oven to 325 F.

In a pan, season the chicken with the salt, thyme, pepper and parsley.

Cut the bacon into cubes. In a pan, sear the bacon for 3 minutes, rendering the fat. Take the bacon out and set it aside. In the same pan, sear the chicken on both side for 3 minutes. Add the chicken and bacon to a sheet pan and bake in the oven for 20 minutes.

In a bowl, combine the bell pepper, onion, lime juice, salt and jalapeño. Mix to combine and let sit for 10 minutes refrigerated. Add the mango and cilantro and toss until combined. Let sit refrigerated until ready to use.

Side dishes

Wild Rice Pilaf
Roasted Turnips



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