

Chicken Legs Picante



PREPARATION TIME
10 minutes



COOKING TIME
45 minutes



PERFECT PARTNER
coleslaw



**MONEY
Cook's
SAVER**

It can be more economical to purchase a larger size chili sauce. What you don't use can be stored in the refrigerator and used at a later date to spice up hamburgers or salsa.

SHOPPING LIST

- chicken
- chili sauce
- horseradish
- bell pepper
- sour cream

ON HAND

- vinegar
- garlic
- onion

INGREDIENTS

- 4 chicken legs with thighs (about 6 ounces each)
- 1 (12-ounce) bottle chili sauce
- 1/2 cup red wine vinegar
- 2 tablespoons horseradish
- 1 clove garlic, crushed
- 1 small onion, chopped
- 4 green pepper rings
- 1/4 cup sour cream

SERVES **4**

COOKIN' Express

• To speed up this recipe, cook chicken in the microwave on **HIGH** for 5 minutes in step 1. Rotate and cook for an additional 5 minutes. Proceed as recipe directs with step 2.

• For a quick appetizer, try baking chicken wings in this tasty sauce.

Make Ahead

Double the sauce in step 2 and freeze the extra to use the next time you prepare this recipe.

- 1** Preheat oven to 400°F.
- 1** Arrange chicken pieces in a baking dish. Bake for 20 minutes.



- 2** Meanwhile, combine chili sauce, vinegar, horseradish, garlic and onion in a saucepan; mix well. Bring to a simmer over low heat and cook for 10 minutes.



- 3** Drain baking dish. Spoon 1/2 of hot sauce over chicken and bake for 10 minutes. Spoon remaining sauce over chicken. Bake for 15 minutes longer or until chicken is tender.



- 4** Arrange green pepper rings on serving plate or reserve to use as garnish. Place chicken over green pepper rings. Serve with sour cream.

