



**GOURMET
TEX-MEX SALSA**

A great meal for four people to share. The smoked paprika can be found in many grocery and gourmet food stores, but plain paprika can be substituted. The smoked paprika gives a wonderful smoky flavor to the chicken along with the fire-roasted salsa. Spoon the salsa sauce over the chicken portions for great-taste and texture. Add a salad and some steamed or sauteed vegetables and you have the makings of a Tex-Mex gourmet all the way meal!

Smoky Roasted Chicken with Fire-Roasted Salsa

Servings: 4

INGREDIENTS:

1 whole chicken
3 Tablespoons smoked paprika
or regular paprika

salt & freshly ground black pepper
1 jar Chili Willi's Medium Picante Fire-Roasted
Tomato & Green Chili Salsa



Step One:

Season the chicken on the inside and outside with salt and freshly ground pepper. Rub the smoked paprika on the outside of the chicken. Place in an oven-proof dish to roast the chicken. Place in a preheated 375° oven, preferably convection heat to give a nice crisp outside texture to the skin. Roast the chicken for about 50 minutes and check for clear juices or read with an instant read thermometer that the chicken has reached an internal temperature of 165°.

Step Two:

After the chicken is finished roasting, pour the jar of Chili Willi's Medium Picante Fire-Roasted Tomato & Green Chile salsa over the entire chicken. Continue to cook for an additional 8 to 10 minutes. Take the chicken from the oven and allow to rest before carving and cutting into portions.