

[Crunchy Curried Apricot-Lime Chicken Thighs](#)

adapted from [Cooking Club of America](#)

printed from [Smells Like Food in Here](#)

2 tbsp [apricot all-fruit preserves](#)
1 large garlic cloves, minced
1 1/2 tsp lime juice
1 tsp grated lime peel
1/4 tsp coarse salt
1/8 tsp cayenne pepper
4 bone-in chicken thighs, skin removed
1/2 c [panko](#)
1/2 tsp curry powder
2 lime wedges

Heat oven to 400°F. Line small rimmed baking sheet with foil; coat with cooking spray.

Stir preserves, garlic, lime juice and peel, salt and cayenne pepper in a shallow bowl until combined.

Stir panko and curry powder in small shallow bowl.

Coat chicken with apricot mixture; roll in panko mixture, pressing to coat completely.

Place on baking sheet; lightly coat chicken with cooking spray.

Bake 30 to 35 minutes or until no longer pink in center.

Serve with lime wedges.