

# A Sutherland Belle

## **Creamy & Spicy Blackened Pepper Chicken**

### **INGREDIENTS**

- 10 chicken drumsticks
- 1 tsp each: paprika, dried thyme, garlic powder, ground cumin, salt, black pepper
- 1/2 teaspoon cayenne pepper, optional
- 2 packages (5.2 oz) Boursin soft cheese with cracked black pepper
- 1 cup chicken broth
- 1 jar (10 oz) sundried tomatoes, cut into thin slices, excess oil drained
- 1 cup half and half
- 2 tablespoon butter
- 1 tablespoon olive oil
- 4 garlic cloves, minced
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- fresh thyme sprigs, optional

### **INSTRUCTIONS**

1. Preheat the oven to 400°F.
2. Combine the paprika, thyme, garlic powder, cumin, salt, pepper, and cayenne, and then rub in the chicken drumsticks on all sides.
3. Heat olive oil and butter in a large oven-proof skillet over medium-low heat. Add drumsticks and sear both sides until golden brown, about 5 minutes per side. Remove from skillet.
4. In the same skillet, add garlic, and cook over low heat until soft, 2 minutes. Stir in thyme and oregano. Pour chicken stock and bring to a boil. Stir in the cheese, and add milk and sundried tomatoes. Give it a taste and season with salt, if needed.
5. Return chicken to the skillet. Sprinkle with fresh thyme. Place the skillet in the oven and roast until completely cooked through, about 30 minutes.
6. Serve with mashed potatoes and ladle over sauce.