

# GARLIC-GINGER CHICKEN THIGHS

Preparation: **15** mins. | Cooking: **10** mins. | Servings: **6**

## INGREDIENTS

*2 lbs. skin-on, boneless chicken thighs*  
*1 cup thinly sliced red onion*  
*1/4 cup soy sauce*  
*1/4 cup fresh tangerine or orange juice*  
*2 tbsp. minced garlic*  
*2 tbsp. minced peeled ginger*  
*Freshly ground pepper*  
*Vegetable oil for the grill*



## INSTRUCTIONS

Combine the chicken, onion, garlic, ginger, soy sauce, juice and 1 tsp. pepper in a large resealable plastic bag. Seal and shake to coat the chicken with the marinade. Refrigerate 1 hour or overnight. Preheat a grill to medium-high heat, and oil the grate. Grill the chicken skin-side down until marked, 5-6 minutes. Flip and continue to grill until cooked through, about 5 more minutes. Let rest 5 minutes before serving. Pair with your favorite vegetables!