

JAMAICAN JERK CHICKEN

Preparation: **24 hr.** | Cooking: **12 min.** | Servings: **6**

INGREDIENTS

6 green onions, trimmed and roughly chopped
3 garlic cloves
2 seeded and chopped habanero peppers
1 ½ pounds boneless, skinless chicken thighs
1 small peeled and roughly chopped onion
2 tablespoons white vinegar
2 tablespoons brown sugar
2 tablespoons soy sauce
2 teaspoons fresh thyme
2 teaspoons chopped fresh ginger
1 teaspoon salt
¼ teaspoon ground nutmeg
⅛ teaspoon ground cinnamon
Canola oil
Steamed broccoli
vegetable of choice



INSTRUCTIONS

Place all ingredients except chicken in a food processor, and blend until smooth. Place chicken and blended mixture in a dish or large zip-top bag. Seal and refrigerate to marinate for 3 to 24 hours. Remove chicken from the container and discard remaining marinade. Heat a grill on medium-high heat. Oil the grill rack and then add chicken. Cook on each side for about 10 to 12 minutes. Chicken should reach 165° Fahrenheit before removing from the grill. Pair with your favorite vegetable!