

Grilled Chicken Thighs With Sweet-and-Spicy Marinade

May 23, 2023

ACTIVE TIME 15 minutes **TOTAL TIME** 25 minutes plus marinating

Ingredients

4 servings

CHICKEN MARINADE

- 2 lemongrass stalks, trimmed, tough outer layers removed
- 1 serrano chile
- 3 garlic cloves
- 1 1" piece ginger, peeled

- 1 Tbsp. dark brown sugar
- 1 Tbsp. extra-virgin olive oil
- 1 Tbsp. fish sauce
- 1 Tbsp. soy sauce

CHICKEN AND ASSEMBLY

- 1 ¼ lb. skinless, boneless chicken thighs
- Kosher salt
- Vegetable oil (for grill)
- 2 scallions, thinly sliced
- ½ cup cilantro leaves with tender stems
- Sesame seeds and lime wedges (for serving)

Preparation

CHICKEN MARINADE

Step 1

Using a Microplane, finely grate **2 lemongrass stalks, trimmed, tough outer layers removed, 1 serrano chile (seeds and all), 3 garlic cloves, and 1 1" piece ginger, peeled** into a medium bowl. (Alternatively, you can chop very finely, then mash to a paste using the side of your knife.) Add **1 Tbsp. dark brown sugar, 1 Tbsp. extra-virgin olive oil, 1 Tbsp. fish sauce, and 1 Tbsp. soy sauce** and mix well.

CHICKEN AND ASSEMBLY

Step 2

Season **1 ¼ lb. skinless, boneless chicken thighs** with **kosher salt** and add to bowl with marinade. Turn as needed to coat completely.

Marinate at least 10 minutes and up to 2 hours.

Step 3

Prepare a grill for high indirect heat (for a gas grill, leave one or two burners off; for a charcoal grill, bank coals on one side); oil grill grate. Grill chicken over hottest part of grill, moving to cooler zone as needed if browning too fast, until well browned, about 5 minutes per side. Transfer to a cutting board and let rest 10 minutes before slicing.

Step 4

Transfer sliced chicken pieces to a platter and top with **2 scallions, thinly sliced** and **½ cup cilantro leaves with tender stems**. Sprinkle with **sesame seeds** and serve with **lime wedges** for squeezing over.

Editor's note: *This recipe was first printed in our August 2019 issues.*

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