

Citrus-Marinated Chicken Thighs

ACTIVE 30 MINUTES TOTAL 50 MINUTES

4 SERVINGS *An aggressively seasoned marinade delivers big flavor.*

- 1 bunch scallions, thinly sliced
- ½ bunch cilantro, leaves and tender stems only
- 2 garlic cloves, chopped
- 1 tsp. finely grated lime zest
- 1 tsp. finely grated orange zest
- ¼ cup fresh lime juice
- ¼ cup fresh orange juice
- ¼ cup reduced-sodium soy sauce
- 2 Tbsp. vegetable oil
- 1 Tbsp. kosher salt
- 2 lb. skin-on, bone-in chicken thighs

Set aside ¼ cup sliced scallions. Pulse cilantro, garlic, citrus zests, citrus juices, soy sauce, oil, salt, and remaining scallions in a food processor or blender until a coarse purée forms. Set aside ¼ cup marinade; place remaining marinade in a large resealable plastic bag. Add chicken, seal bag, and turn to coat. Chill at least 20 minutes.

Preheat broiler. Remove chicken from marinade and place, skin side down, on a foil-lined broilerproof baking sheet; discard marinade. Broil chicken until lightly browned, about 5 minutes. Turn; continue to broil until cooked through and an instant-read thermometer inserted into the thickest part of thigh registers 165°, 12–15 minutes longer. Serve chicken with reserved marinade and scallions.

DO AHEAD: Chicken can be marinated 2 hours ahead. Keep chilled.

CALORIES 250 FAT 12 G FIBER 1 G