

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

½ 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 ½ 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