
Grilled Lemongrass Chicken

Total time: 48 hrs 10 min Yield: 4

Ingredients

2 1/2 lb boneless chicken thighs
1 cup uCook Hawaii Lemongrass Sauce & Marinade (divided)
4 cup red cabbage (shredded)
Kosher salt
5 oz apple cider vinegar
1/2 cup sugar
1/8 tsp celery seed
1 1/2 tsp mustard seed
Asian pear (optional)

Prep Time: 48 hrs Cooking Time: 10 min Total Time: 48 hrs 10 min

Instructions

Place the chicken into a large zip top bag and add ¾ cup Lemongrass Sauce & Marinade. Close the bag, toss to cover all of the chicken and refrigerate for 1 or 2 days to marinate.

The night before cooking the chicken, in a large bowl, toss the cabbage with 1 tbsp. Kosher salt; let sit for 20 minutes, then rinse, drain and set aside.

In a small saucepot, combine the apple cider vinegar, sugar, celery seed and mustard seed then heat to a quick simmer, about 2 to 3 minutes. Remove from heat and pour over the cabbage. Toss to combine, cover and refrigerate overnight.

Fire up the grill or grill pan. Remove the marinated chicken from the refrigerator and season with salt to taste. Place the chicken on the grill and cook for 4 to 5 minutes on each side or until it reaches an internal temperature of 155°F.

Remove from heat and let the chicken rest for 5 minutes, then brush with Lemongrass Sauce & Marinade and slice into ¾" strips.

To serve, place the chicken onto a platter and top with the pickled cabbage. If desired, garnish with julienned Asian pear, and enjoy this dish with crisp green salad and an ice cold beer.

Recipe brought to you by:

Chef Elden Rodrigues