kitchen collage

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monday - friday 10-5:30 /saturday 9-5

Cilantro-Lime Chicken Thighs
8 Servings

A combination of freshly squeezed lime and orange juice is the base of this bright and rustic-feeling dish. Look for limes with smooth skin that feel heavy for their size; both are good indicators that the limes are juicy. Serve the chicken on a large platter with the charred corn and scallions so guests can help themselves.

1 cup fresh lime juice
2/3 cup fresh orange juice
1/2 cup chopped fresh cilantro
1/2 cup extra-virgin olive oil, plus more for brushing
4 garlic cloves, thinly sliced
2 tsp. crushed red pepper flakes
2 tsp. hot pepper sauce
Kosher salt and freshly ground black pepper
16 large skin-on, bone-in chicken thighs (about 6 lbs.)
16 scallions, trimmed
8 ears of corn, husked

Whisk both juices, cilantro, 1/2 cup oil, garlic, red pepper flakes, and hot pepper sauce in a medium bowl. Season marinade to taste with salt and pepper.

Place chicken thighs in a large resealable plastic bag. Place scallions and corn in 1 or 2 extra-large resealable plastic bags. Divide marinade equally between bags; seal bags and turn chicken thighs and corn to coat. Chill chicken, corn, and scallions, turning bags occasionally, for 4 hours.

Build a medium-low fire in a charcoal grill, or heat a gas grill to medium. Brush grill grate with oil. Remove chicken and vegetables from marinade; discard marinade. Grill chicken, turning occasionally and rearranging on the grill for even cooking, until charred and an instant-read thermometer inserted into the thickest part of the thigh registers 165°F, about 25 minutes. Grill scallions and corn until charred on all sides, about 6 minutes for scallions and 13 minutes for corn. Transfer chicken, scallions, and corn to a platter.