



#MakeItGAP

RECIPES

GRILLED CHICKEN THIGH AND CUCUMBER SALAD

YIELD: 4 Servings

INGREDIENTS:

6 skin-on, boneless chicken thighs (2 pounds), pounded 1/2 inch thick
1/4 cup plus 2 Tbsp. extra-virgin olive oil
Kosher salt
Pepper
3 Tbsp. red wine vinegar
1 Tbsp. minced shallot
1 tsp. minced garlic
1 English cucumber, thinly sliced
1/4 cup thinly sliced red onion
1 small Fresno or red jalapeño chile, thinly sliced
2 Tbsp. chopped mint, plus whole leaves for garnish
3 Tbsp. chopped roasted unsalted almonds

PREPARATION:

Light the grill. Rub the chicken thighs with 2 tablespoons of the olive oil and season with salt and pepper.

Arrange the chicken skin side down on the grill and top with a sheet of foil and a weighted heavy baking sheet. Grill the chicken over moderate heat until the skin is golden brown, about 5 minutes. Turn the chicken skin side up, top with the foil and weighted baking sheet and grill for 3 minutes longer. Remove the baking sheet. Turn the chicken skin side down once more and grill until the skin is crispy and the chicken is cooked through, about 2 minutes longer. Transfer the chicken to plates.

Meanwhile, in a large bowl, combine the vinegar with the shallot and garlic and gradually whisk in the remaining 1/4 cup of olive oil until well blended. Add the cucumber, onion, chile and chopped mint and season with salt and pepper. Toss to coat.

Recipe adapted from foodandwine.com