



GRILLED TAJIN CHICKEN

BY OLIVIER ANDREINI, CMC

INGREDIENTS

Vegetable oil for the grill
8 chicken thighs (about 2 lbs)
1/2 cup light agave syrup
1/2 cup fresh orange juice
2 tsp orange zest (microplane)
1 tbsp chipotle morita flakes
6 garlic cloves, microplane
2 tbsp evoo
1 tbsp tajin (a Mexican seasoning)
Kosher salt
12 scallions, trimmed

METHOD

1. Arrange the chicken on a sheet tray and season well on both sides with the salt.
2. Whisk together the agave, orange juice & zest, chipotle flakes, garlic, evoo and Tajin.
3. Place the chicken in a sous-vide bag and add half of the marinade, give the bag a good shake to ensure that the chicken is coated evenly, seal the bag. Refrigerate for 4 to 6 hours.
4. Prepare a grill for medium-high direct heat, clean the grates!
5. Pat-dry the chicken with paper towel, grill turning and basting often with the rest of the marinade until cooked through, charred but brick red and glazed, 10 to 12 minutes. Grill the scallions, turning occasionally, until lightly charred on all sides.
6. Serve chicken with grilled scallions, topped with fresh cilantro

YIELD: 4 SERVINGS