

## **VIETNAMESE GRILLED CHICKEN THIGHS**

*(from the Bewitching Kitchen)*

6 boneless, skinless chicken thighs  
1 teaspoon kosher salt  
1 tablespoon Asian fish sauce  
2 tablespoons coconut aminos sauce (or soy sauce)  
1 tablespoon dark brown sugar  
2 teaspoons peanut oil  
1 teaspoon grated ginger  
1 teaspoon Sriracha sauce or other hot sauce of your preference  
Grated zest and juice of 1 lime  
fresh cilantro, for serving

Season the chicken thighs with salt. Make the marinade by whisking all other ingredients (except cilantro) in a bowl. Add the chicken and mix well to coat. Place in a plastic bag, massage the pieces and place in the fridge for at least one hour, up to overnight.

When ready to cook, remove the pieces from the marinade, and grill the thighs until cooked through, about 7 minutes per side. Serve with fresh cilantro and a sprinkle of fresh lime juice all over the meat.