



Teriyaki Grilled Chicken Thighs with Rainbow Slaw

Prep: 45 minutes

Grill: 25 minutes • Serves 8

Chicken

- 2 green onions, thinly sliced
- 1½ cups teriyaki sauce
- 3 tablespoons fresh lime juice
- 1½ tablespoons sesame oil
- 8 bone-in chicken thighs

Rainbow Slaw

- 1 bag (14 ounces) packaged pre-cut coleslaw mix with carrots
- ½ red bell pepper, finely chopped
- ½ small red onion, finely chopped
- ½ cup chopped broccoli florets
- ½ cup drained and chopped water chestnuts

1. Prepare Chicken: In medium bowl, whisk together all ingredients except chicken. Divide chicken into large zip-top plastic bag; pour 1½ cups marinade into bag. Seal bag, pressing out excess air; refrigerate up to 4 hours, massaging bag occasionally to distribute marinade.

2. Meanwhile, prepare Rainbow Slaw: In large bowl, toss all ingredients with remaining marinade until well combined. Cover and refrigerate at least 1 hour or up to 4 hours before serving.

3. Prepare outdoor grill for direct grilling over medium heat. Remove chicken from marinade; discard marinade. Place chicken on hot grill rack; cook 22 to 25 minutes or until internal temperature of chicken reaches 165°, turning several times during cooking. Serve chicken with slaw.

Approximate nutritional values per serving:

401 Calories, 19g Fat (6g Saturated), 115mg Cholesterol, 1376mg Sodium, 18g Carbohydrates, 4g Fiber, 35g Protein