



Tangy Thai Chicken

Ingredients

- 1 Cup Coconut Milk
- 1 Cup Fresh Lime Juice
- 1/2 Cup Rice Wine Vinegar
- 2 Tablespoons Fish Sauce
- 3 Green Onions, Finely Minced
- 2 Cloves Garlic, Finely Minced
- 2 Teaspoons Fresh Ginger, Finely Minced
- 1 Tablespoon Hot Sauce
- 1 Tablespoon Fresh Cilantro Leaves, Finely Minced
- 8 Chicken Breasts
- Salt And Freshly Ground Pepper
- Lime Slices, For Garnish
- Green Onions, For Garnish

Directions

Preheat oven to 375 degrees. Combine coconut milk, lime juice, rice wine vinegar, fish sauce, green onions, garlic, ginger, hot sauce, and cilantro in a small mixing bowl and mix well to combine. Season the chicken with salt and pepper. Place chicken in a large zip top plastic bag and pour 1/2 of marinade over chicken. Seal bag and let marinate for 30 minutes. Add remaining marinade to a medium saucepan over medium heat. Bring to a boil and reduce to glaze consistency.

Place about 1/4 cup of glaze in a separate bowl and reserve. Remove chicken from marinade and brush with glaze. Place chicken, skin side down, on a baking sheet lined with foil and bake for 10 minutes. Turn chicken over and generously brush with glaze. Bake for 10-15 more minutes, or until chicken is cooked. Once chicken has cooled enough to handle, place two breasts on each of 4 plates and drizzle with reserved glaze. Garnish with lime slices and green onions.