

# Recipes and Tips



## Ginger-Lime Chicken

4 servings

1½ to 2 pounds boneless, skinless chicken thighs or breasts

Salt and black pepper

⅓ cup mayonnaise

1 tablespoon lime zest (from about 2 limes), plus lime wedges, for serving

1 tablespoon finely grated fresh ginger (from a 3-inch piece of peeled ginger)

Pat the chicken dry and season all over with 1½ teaspoons salt. In a medium bowl, stir together the mayonnaise, lime zest and ginger; season with salt and pepper. Add the chicken to the mayonnaise mixture and stir to coat. (The chicken can sit in the marinade for up to 8 hours in the fridge. Let come to room temperature before cooking.)

**To grill:** Heat a grill to medium-high. Grill the chicken over direct heat until cooked through and juices run clear, about 5 minutes per side for thighs and about 4 minutes per side for breasts, turning as necessary to avoid burning.

**To cook in a skillet:** Heat a large skillet over medium-high. Cook the chicken until juices run clear, about 5 minutes per side for thighs and about 4 minutes per side for breasts

Serve chicken with lime wedges, for squeezing on top.