



**BIG RED**



**RECIPE OF THE WEEK**

PRESENTED BY  **Albertsons**  **SAFEWAY**

### Ingredients:

- 12 boneless skinless chicken thighs
- 1/2 cup fresh basil, chopped
- 1/3 cup fresh cilantro, chopped
- 1 tbsp fresh ginger, minced
- 1/2 tbsp garlic, minced
- 1 tbsp chile pepper, minced
- 1 1/2 tbsp soy sauce
- 1 1/2 tbsp Asian fish sauce
- 1 1/2 tbsp olive oil
- 1 1/2 tbsp brown sugar

## THAI GRILLED CHICKEN THIGH

Servings: | Preparation Time: 10 minutes | Cook Time: 15 minutes

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### Directions

1. Combine all ingredients except chicken in a bowl.
2. Mix thoroughly.
3. Add chicken and leave to marinate at least one hour, preferably longer.
4. Grill chicken on the BBQ, hotplate or in the griller until golden brown and cooked through.

