

Grilled Chicken Thighs with MangoAncho Sauce

Jacob · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 40 mins

Description

Sweet mango and smoky ancho chile are combined to make both a delicious marinade and a sauce for these grilled chicken thighs This isnt spicy so the whole family can enjoy it I like to serve this with cilantro lime rice

Ingredients

- - 1 large mango
- peeled and diced - 1 tablespoon lime juice - 1 tablespoon honey - 2 teaspoons ancho chile powder - ½ teaspoon salt - 1 tablespoon rice wine vinegar - 1 tablespoon olive oil - 4 (4 ounce) bone-in chicken thighs with skin - salt and ground black pepper to taste

Instructions

1. Combine mango
2. lime juice
3. honey
4. ancho chile powder
5. and salt in the bowl of a small food processor; pulse until smooth. Remove 1/4 cup of the sauce to a small bowl and whisk in rice wine vinegar and olive oil to make a marinade. Place remaining sauce in the refrigerator. Place chicken thighs in a resealable plastic bag and drizzle with mango-ancho marinade. Seal the bag and marinate in the refrigerator
6. 2 hours to overnight. Twenty minutes before grilling
7. remove chicken from the marinade
8. letting the excess drip off. Season chicken on both sides with salt and pepper. Discard the remaining marinade. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Place chicken on the hot grill
9. skin-side down
10. and grill for 3 to 4 minutes. Flip chicken over and grill on the other side for 3 to 4 minutes. Continue flipping every 3 to 4 minutes until an instant-read thermometer inserted near the bone read 165 degrees F (74 degrees C)
11. 22 to 25 minutes total. Turn grill to low heat and brush both sides of the chicken with reserved mango-ancho sauce
12. grilling an additional 1 to 2 minutes.