

Miso Marinated Chicken



I had a wonderful week in one of my favorite place...Cancun, as a matter of fact we go to the same place at least once a year...especially when I feel the need to unwind...

After spending so many days without any cooking I had to start slowly...to avoid any "shock". This is a very simple recipe for a chicken marinate...the flavor of the white miso is delicate and not overwhelming. This marinate sure brings the grilled chicken to a different level. It is easy and works great when served with a side of green salad.

If you do not have your grill set, you can always pan fry on the stove.

Ingredients:

4 to 6 deboned and skinless chicken thigh

1 tablespoon white miso diluted in 2 tablespoon water
1 teaspoon sugar
1 teaspoon finely grated fresh ginger
 $\frac{1}{2}$ tablespoon chili oil
1 tablespoon cooking wine





Method:

Mix all the ingredients together except for the chicken and make a sauce.

Cover the chicken thighs with the sauce and set in the refrigerator for a couple of hours.

Place in a grill until fully cooked. Serve hot or warm.



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If you enjoy this simple recipe for Miso Marinated Chicken, you might want to check on Miso Marinated Scallops or Speedy Miso Salmon.

Curiosity Corner

Did you know that miso is produced by the fermentation of soy? Moreover, it can be a product of fermentation of rice, wheat, hemp, buckwheat, barley or as well as the combination of many grains.

***Thank you for stopping by Simple Recipes [Dot] Me
and have a great week!***