



Lemon Miso Marinated Chicken Skewers

SIZE

Serves: 4

PREPARATION

40 min

DIFFICULTY



Level 1



Level 1



Ingredients

2 lbs boneless skinless chicken thighs

1 cup not just salad dressing

1 lemon, halved

lettuce, to serve

Process

1

Set the oven to broil with a rack 6 inches from the heating element. Line a sheet tray with foil and wire rack insert. Have two 10-inch metal skewers, or wooden skewers soaked in water ready to go.

2

Place the chicken in a medium bowl, and toss with Not Just Salad Dressing until fully coated. Let marinate for at least 10 minutes or up to overnight.

3

Thread the chicken on 10-inch metal skewers and place on the prepared sheet tray. Place the lemon halves, cut side up, next to the chicken. Broil 10 minutes per side, flipping halfway

through, until internal temperature reads 165 degrees. Serve on a platter lined with lettuce and garnish with the charred lemon.