

## Lemon Miso Marinated Chicken Skewers



### SIZE

Serves: 4

### PREPARATION

40 min

### DIFFICULTY



Level 1



Level 1



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## 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.**