



COCONUT LIME CHICKEN

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EACH BATCH SERVES SIX.

INGREDIENTS	X1	X2	X3	X4
Boneless, skinless chicken thighs, breasts or bone in pieces	1 1/2 lbs boneless or 2 lbs bone-in	3 lbs boneless or 4 lbs bone-in	4 1/2 lbs boneless or 6 lbs bone-in	6 lbs boneless or 8 lbs bone-in
Lime juice	1/3 cup	2/3 cup	1 cup	1 1/3 cup
Canned coconut milk	3/4 cup	1 1/2 cups	2 1/4 cups	3 cups
Minced garlic	2 teaspoons	4 teaspoons	2 tablespoons	8 teaspoons
Ground ginger	1 teaspoon or 1 T fresh ginger	2 teaspoon or 2 T fresh ginger	1 Tablespoon or 3 T fresh	4 teaspoon or 1/4 T fresh
Honey or sugar	2 teaspoons	4 teaspoons	2 Tablespoons	8 teaspoons
Red pepper flakes	1/2 teaspoon	1 teaspoons	1 1/2 teaspoons	2 teaspoons
Ground black pepper	1/4 teaspoon	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Oil	1 tablespoon	2 Tablespoon	3 Tablespoon	1/4 cup

For each batch, combine all ingredients except chicken into a gallon sized freezer bag. Seal bag and mix contents around until blended.

Open bag(s) and add chicken. Seal and mix contents around until chicken is coated with marinade. Open seal, remove as much air as possible, seal, label and freeze.

To serve: Allow to thaw. Grill or broil chicken (discarding marinade) until chicken is cooked through to a safe temperature about 8 to 9 minutes per side depending on the size of the pieces.

To serve without freezing: Allow chicken to marinate in bag in refrigerator for at least 4 hours before grilling. I like to assemble in the morning before breakfast and allow to marinate until dinner time.