

Jerk Chicken

Caribbean · Main Course · Medium · 60 min total · Serves 4

Caribbean jerk-spiced chicken, grilled with fiery scotch bonnet heat.

Ingredients

- 2 lb chicken thighs (bone-in)
- 2 scotch bonnet pepper
- 4 sliced green onion
- 4 cloves garlic
- 1 tbsp ginger
- 2 tsp allspice (ground)
- 2 tsp thyme
- 0.5 tsp cinnamon
- 0.25 tsp nutmeg
- 2 tbsp soy sauce
- 1 tbsp brown sugar
- 2 tbsp lime juice
- 2 tbsp olive oil

Method

1. Blend all marinade ingredients until smooth.
2. Coat chicken, marinate 4+ hours or overnight.
3. Grill over medium heat 20-25 min, turning, until charred and cooked through.
4. Rest 5 min. Serve with rice and peas.

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