

Spicy Coconut Marinade

Finely grate ginger and garlic into a medium bowl. Okay to use already prepared ginger and garlic. Add coconut milk, chili paste, lime juice, brown sugar, salt, and oil and whisk to combine.

1 3" piece fresh ginger

5 garlic cloves

3/4 cup coconut milk

1/4 cup hot chili paste

1/4 cup fresh lime juice

2 tablespoons light brown sugar

1 tablespoon Diamond Crystal or 1 3/4 teaspoon Morton kosher salt

2 tablespoons vegetable oil

Add chicken (2 lb. skinless, boneless chicken thighs) and toss to coat. Let sit at least 15 minutes or up to 4 hours. Remove chicken from marinade, letting excess drip back into bowl. Pour marinade into a small saucepan. Bring to a boil, then reduce heat to medium-low and simmer, stirring occasionally, until slightly reduced and thick enough to coat the back of a spoon, 2–3 minutes.

Once chicken is grilled,

Brush with remaining marinade. Top with cilantro (1/2 cup) and serve with lime wedges alongside.