

Cumin-Crusted Chicken Thighs with Grilled Tomatillo Salsa

Servings : 4

Amount	Measure	Ingredient - Preparation Method
8		bone-in, skin-on chicken thighs
1/4	cup	canola oil
1/4	cup	cumin crust rub
		salsa
7	large	tomatillo - husked and cut in half
1		jalapeno chile pepper - halved lenghtwise
1/4	cup	fresh lime juice
1	tablespoon	olive oil
1/2	cup	cilantro - chopped
		kosher salt

In a large bowl, combine the chicken thighs and oil. Toss to coat evenly. Transfer to platter and sprinkle evenly on all sides with rub. Set aside at room temperature.

Prepare a grill for indirect heating over med heat. Brush and oil grate.

Place the tomatillos and chile over direct-heat area. Cook, turning as needed, until well charred on all sides, about 3 minutes. Transfer to a blender, add the lime juice and oil, and pulse until combined but still chunky. Transfer to a bowl, fold in the cilantro and season with salt.

Place thighs, meaty side down, over indirect area of grill. Cook, turning once, until nicely marked and 170.

Let rest 10 minutes and serve with salsa.