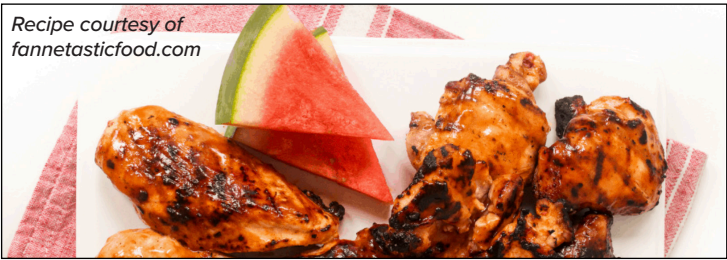




WATERMELON GRILLED CHICKEN

Recipe courtesy of fannetasticfood.com



INGREDIENTS

FOR CHICKEN

- 2 pounds chicken (breasts or thighs, skinless or skin on)
- 1 Tbsp olive oil
- 1/2 tsp ground cumin
- 1/2 tsp red pepper flakes (optional)
- 1/2 tsp salt

- Juice of 1 lime

FOR GLAZE

- 2 cups diced seedless watermelon
- Juice of 1 lime
- 1 Tbsp balsamic vinegar
- 1 Tbsp cornstarch
- 1 Tbsp honey
- 1/2 tsp salt

DIRECTIONS

1. Combine chicken, olive oil, lime juice, red pepper flakes, cumin and salt in a bowl or Ziploc bag. Massage to coat the chicken. Marinate for up to 1 hour.
2. Preheat grill to medium-high heat and prepare the glaze.
3. Combine all glaze ingredients in a blender and blend until smooth. Pour into a saucepan and bring to a boil over high heat. Reduce to medium heat and simmer until slightly thickened, about 5-7 minutes. It should be the consistency of maple syrup or melted honey.
4. Place chicken on the preheated grill. Cover and cook for 5-7 minutes.
5. Flip the chicken and brush generously with the glaze. Cover and cook for 2-3 minutes. Brush with more glaze, then continue cooking until the chicken is fully cooked and reaches 165 degrees, about 2-3 more minutes depending on size.
6. Remove chicken from the grill and let sit for about 5 minutes before serving. Brush with additional glaze or serve extra on the side for dipping.