

Chicken Thighs with Oregano, Garlic & Preserved Lemon

by Draeger's Dan & Kathleen Taggart

Difficulty: Medium | Prep Time: 1.5 Hours | Serves 8

- ½ cup extra virgin olive oil
- 2 large garlic cloves, peeled and finely chopped
- 2 quarters preserved lemon rind, finely chopped
- ½ cup fresh oregano leaves (about 10 sprigs), chopped
- 2 teaspoons Dijon mustard
- Freshly ground black pepper
- 1 medium, ripe avocado
- 8 bone-in, skinless chicken thighs



Blend olive oil, garlic, preserved lemon, oregano, mustard, and black pepper in a small bowl.

Pat the chicken thighs dry with a paper towel and place in a gallon zip-lock bag. Pour 1/3 cup marinade mixture over the thighs. Seal the bag and toss to coat. Allow chicken to marinate one hour at room temperature.

Preheat grill on medium-high. Place thighs on grill and grill 10 minutes. Turn and continue to grill until an instant-read thermometer reads 180 degrees, approximately another 8 to 10 minutes.

While chicken is cooking, mash the avocado and mix with remaining garlic/oil/lemon mixture. This can be done by hand or in a blender or food processor.

Serve thighs with the avocado/lemon/garlic sauce. Rice is a very nice accompaniment.