

GUASTELLO'S VILLAGE MARKET

Glazed Chicken and Pineapple

Serves 4

Ingredients

¼ cup canned pineapple juice
¼ cup tamari or soy sauce
¼ cup ketchup
¼ cup honey
2 tablespoons mirin
4 6- to 8-oz. bone-in skin-on chicken thighs
1 jalapeño, chopped (optional)
4 cloves garlic, chopped
Cooking spray, for grill grates
4 1-in.-thick rings fresh pineapple (from 1 peeled and cored pineapple)
½ teaspoon kosher salt
3 scallions, thinly sliced
2 teaspoons toasted sesame seeds
Steamed rice, for serving

Instructions:

Stir together pineapple juice, tamari, ketchup, honey, and mirin in a small bowl. Place chicken thighs in a large bowl; add jalapeño (if using), garlic, and half the pineapple sauce and toss to coat. Reserve remaining pineapple sauce for serving. Let chicken marinate for 5 minutes.

Meanwhile, preheat grill to medium-high (400°F to 450°F). Lightly coat grates with cooking spray. Grill pineapple, uncovered, flipping once, until grill marks appear, about 2 minutes per side. Cut each ring in half.

Reduce grill heat to medium (350°F to 400°F). Lightly coat grates with cooking spray. Remove chicken from marinade (reserving marinade) and season with salt. Add chicken to grill, skin side down. Grill, turning often and basting with reserved marinade, until a thermometer inserted in thickest portion of thighs registers 165°F, about 20 minutes. (Discard any remaining marinade.)

Top chicken with scallions, sesame seeds, and reserved pineapple sauce. Serve with grilled pineapple and rice.

Credit: *realsimple.com*