

Mouan Ang (Marinated Grilled Chicken)



Ingredients

1. 4 chicken thighs
2. 4 tablespoons soy sauce
3. 1 tablespoon vegetable oil
4. 2 tablespoons sugar
5. 4 cloves garlic, crushed
6. Salt and pepper, to taste
7. 2 small limes

Method

1. Mix well the ingredients for a marinade: soy sauce, vegetable oil, sugar, garlic, salt, and pepper.
2. Coat the chicken with the marinade and let stand for at least one hour, turning occasionally.
3. Line a grill pan with aluminum foil. Preheat the grill until hot. Lay the chicken in the pan and cook for 20 to 25 minutes. Turn the chicken pieces occasionally until they are thoroughly cooked and the skin is crispy.
4. Meanwhile, make a lime dip by squeezing the juice from the limes and adding 1/2 teaspoon salt and 1 teaspoon pepper.
5. Serve the chicken pieces with the lime dip.

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Yields: 4 servings.

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