



Purely West Australian

TRY THIS RECIPE

CITRUS MARINATED CHICKEN



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RECIPE



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INGREDIENTS

- 1/2 cup lemon juice
- 1/2 cup orange juice
- 6 garlic cloves
- 2 tbsp canola oil
- 1 tsp salt
- 1 tsp ground ginger
- 1 tsp dried oregano
- 1/4 tsp pepper
- 6 chicken thighs

METHOD

1

Combine all the marinade ingredients in a large resealable plastic bag.

2

Add the chicken thighs and seal the bag. Gently massage the marinade into the chicken, turning to evenly coat. Refrigerate for at least 4 hours.

3

Grill chicken, covered, over medium heat for 5 to 7 minutes on each side or until cooked through.

