

## Chicken Thigs with Brazilian Vinaigrette Salsa

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### Ingredients

8 chicken thighs, skin on & bones removed  
2 tsp. coarse sea salt  
6 Tbl. butter, melted  
2 Tbl. garlic, minced  
1 tsp. bay leaf, ground  
1 cup tomato, peeled, seeded and diced  
1/2 cup red bell pepper, diced  
1/2 cup green bell pepper, diced  
3 Tbl. white wine vinegar  
3/4 Tbl. olive oil  
Salt and Freshly ground pepper

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### Directions

Season chicken with salt.

In a small bowl, combine butter, garlic and bay leaf.

Place the chicken skin-side down on the grill and brush with the butter-garlic blend. Cook for seven minutes, turn over, and baste with more of the butter mixture. Continue to cook for another seven minutes, turn back to the skin side and cook for seven minutes more. Turn over one last time and cook until a thermometer inserted into the deepest portion of the thighs registers 160 degrees to 165 degree (about 7 minutes longer.) Remove from pan. Serves four to six.

For the Brazilian Vinaigrette salsa, combine diced tomato, red and green bell peppers, white wine vinegar, olive oil and salt and pepper in a medium bowl and stir well. Allow it to sit at room temperature for at least an hour before serving.

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