

## **Grilled Chicken Thighs with Roasted Grape Tomatoes**

**Doug Keiles, Ribs Within BBQ**

### **Ingredients**

#### CHICKEN:

- 1 tablespoon grated lemon rind
- 2 tablespoons fresh lemon juice
- 1 teaspoon olive oil
- 2 garlic cloves, minced
- 8 skinless, boneless chicken thighs (about 1 1/2 pounds)
- 2 teaspoons of Ribs Within Barbecue Salt
- or
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- Cooking spray

#### TOMATOES:

- 2 cups grape tomatoes
- 2 teaspoons olive oil
- 2 tablespoons chopped fresh parsley
- 1 teaspoon grated lemon rind
- 1 tablespoon fresh lemon juice
- 1 tablespoon capers
- 1/2 teaspoon Ribs Within Hot Salt

### **Preparation**

1. Prepare grill.
2. To prepare chicken, combine first 4 ingredients in a large zip-top plastic bag. Add chicken to bag; seal. Marinate in refrigerator 15 minutes, turning the bag occasionally.
3. Remove chicken from bag; discard marinade. Sprinkle chicken evenly with Barbecue salt. Place chicken on grill rack coated with cooking spray; grill 5 minutes on each side or until done.
4. Preheat oven to 425°.

5. To prepare tomatoes, combine tomatoes and 2 teaspoons oil in an 8-inch square baking dish; toss gently. Bake at 425° for 18 minutes or until tomatoes are tender. Combine tomato mixture, parsley, and remaining ingredients, stirring gently. Serve with chicken.