



Grilled Chicken with Cilantro Red Onion Salsa

Ingredients

- 1/4 cup [Fustini's Jalapeno Lime balsamic](#)
- 1/4 cup red wine
- 1/2 cup [Fustini's Chipotle olive oil](#)
- 1/4 cup fish sauce
- 1/2 cup chopped cilantro
- 6 garlic cloves, minced
- Kosher salt and freshly ground black pepper
- 10-12 bone-in, skin-on chicken thighs

Salsa

- 1 bunch cilantro, stems removed
- 1 jalapeno, seeded and minced
- 2 garlic cloves, peeled and roughly chopped
- 2 tablespoons minced mint
- 1/2 red onion, finely diced
- 1 lime, juiced
- 1-3 tablespoons [Fustini's Chipotle olive oil](#)
- 1/2 teaspoon cumin

Sharon's Hint

For more heat, substitute the Cayenne Crush or Aji Verde Crush olive oils.
This salsa makes 1-3 tablespoons.

Directions

Step 1.

Combine balsamic, wine, olive oil, fish sauce, cilantro and garlic. Season with salt and pepper. Place chicken in a sealable freezer bag and pour the marinade over the chicken. Refrigerate and marinate for 2-4 hours.

Step 2.

Set a medium-hot fire on a grill. Place chicken thighs, skin side down, over direct heat. Cook until skin is seared, about 3-5 minutes. Turn and cook 3-5 minutes more. Move chicken to indirect heat, skin side down, and cook through for another 5-7 minutes (about 15 minutes total).

Serve grilled chicken with cilantro salsa.

Step 3. Salsa

Finely chop cilantro. Combine in a small bowl with jalapeno, garlic, mint and onion. Stir in lime juice and add olive oil 1 tablespoon at a time until the salsa comes together.