



Oregon Coke® Zero-yaki Marinated Chicken Thighs

Prep Time	4 hours
Cook Time	15 minutes
Cool Time	N/A
Total Time	4 hours, 15 minutes
Servings	6
Ingredients	

Marinade

- 1/2 cup soy sauce
- 1/2 cup Coke® Zero
- 1/3 cup brown sugar
- 1 Tbsp. sesame oil
- 4 cloves garlic, crushed
- 2 Tbsp. fresh crushed ginger
- 1/4 tsp. red pepper flakes
- 6 boneless, skinless chicken thighs
- 6 rice cakes
- Pineapple chunks
- Chopped red bell pepper for garnish

Directions

1. In a medium bowl, combine all of the marinade ingredients and mix well.
2. Place the thighs in a large, heavy-duty zip bag. Pour the marinade over the thighs and move them around to coat well.
3. Seal the bag, squeezing out as much air as possible.
4. Refrigerate for at least 4 hours and up to 24 hours. The longer you marinate the thighs, the deeper the flavor will be.
5. Prepare the outdoor grill to cook direct over medium-high heat.
6. Remove the thighs from the bag and place them directly on the cooking grate. Discard the marinade.
7. Cook the thighs for 10 to 12 minutes, flipping occasionally until they reach an internal temperature of 180°F.
8. Lay a thigh on each rice cake, top with a pineapple chunk and sprinkle with red bell pepper pieces.