

Quick & Easy

THE COSTCO WAY

Kirkland Signature Chicken Thighs with Verde Sauce

Makes 4 to 6 servings

Verde Sauce Ingredients:

1½ cups pitted green olives
½ cup olive oil
2 to 3 Tbsp lemon juice
¼ cup oregano, chopped
¼ cup dill, chopped
¼ cup parsley, chopped
1 tsp kosher salt
½ tsp black pepper
½ tsp red pepper flakes

Instructions:

Smash olives with a side of a chef's knife. Place in a medium bowl. Add olive oil, lemon juice, oregano, dill, parsley, salt, pepper and red pepper flakes.

Chicken Thighs Ingredients:

½ cup olive oil
2 Tbsp lemon juice
1 Tbsp lemon zest
¼ cup oregano, coarsely chopped
¼ cup dill, chopped
2 garlic cloves, grated
1 tsp kosher salt
1 tsp black pepper
3½ to 4 lbs Kirkland Signature Boneless & Skinless Chicken Thighs
Verde Sauce

Instructions:

In a large bowl, combine olive oil, lemon juice, lemon zest, oregano, dill, garlic, salt and pepper. Add chicken thighs. Toss to coat. Cover. Refrigerate for 2 to 4 hours. Place chicken on a heated grill or grill pan. Cook for about 5 to 6 minutes, or until slightly charred. Flip. Cook for an additional 5 to 6 minutes, or until the internal temperature reaches 165 F. Remove chicken and place on a large platter. Spoon Verde Sauce over chicken before serving.

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