

## Grilled Cajun Chicken Thighs

### Ingredients (Makes 6 Servings):

- 2 pounds chicken thighs
- 1/2 cup Kikkoman Low Sodium Soy Sauce
- 1 tablespoon hot pepper sauce
- 2 garlic cloves, chopped
- 1 tablespoon onion powder
- 1 tablespoon thyme
- 1/2 teaspoon ground red pepper



### Instructions:

Rinse chicken thighs under cold water, pat dry. Combine Low Sodium Soy Sauce, hot pepper sauce, garlic, onion powder, thyme and red pepper in a plastic zipper bag. Add chicken thighs. Close the bag and turn to coat chicken. Marinate at least 30 minutes. Preheat grill to medium.

Make drainage holes in sheets of Reynolds Wrap Non-Stick Foil with a large grilling fork. Place foil sheets with holes on grill rack with non-stick(dull) side towards food; immediately place chicken on foil. Grill chicken 5 minutes; turn. Continue grilling and turning every 5 minutes until chicken is tender and reaches 180°F, for about 30 minutes.