

## Spicy Grilled Chicken *with Fennel and Black Olive Relish*

Submitted by: Gilda Lester, Wilmington, NC



6 Servings

12 **Pilgrim's Pride** boneless skinless chicken thighs (about 3 1/2 to 4 pounds)

### Marinade:

1/4 cup lime juice  
1/4 cup honey  
1/4 cup chipotle chilies (canned in adobo sauce)  
1/4 cup chopped fresh basil  
1 tablespoon olive oil  
1 teaspoon salt

### Black Olive Relish:

1 jar (7 ounces) roasted red peppers, chopped  
1/2 cup pitted kalamata olives, coarsely chopped  
1 plum tomato, diced  
1/4 cup diced red onion  
1/4 cup finely diced fennel  
2 tablespoons sliced fresh basil  
2 tablespoons extra virgin olive oil  
1 tablespoon red wine vinegar

2 fennel bulbs, each cut into 3 wedges, fronds reserved  
Olive oil

Place chicken in large reclosable plastic bag. Place marinade ingredients in blender or food processor and blend until smooth. Pour over chicken, seal bag and turn to evenly coat chicken with marinade. Refrigerate at least 30 minutes.

To make Black Olive Relish, place roasted red peppers in medium glass bowl. Add remaining ingredients and stir to combine. Cover and refrigerate until ready to serve.

Place grill rack 4 to 6 inches from heat source and coat lightly with oil or cooking spray. Preheat grill to medium heat (350°F for gas grill). Brush fennel wedges with olive oil. When grill is hot, place chicken and fennel on grill and cook 8 minutes with grill lid closed. Turn chicken and fennel and continue cooking 8 minutes in closed grill, or until internal temperature of meat is 160°F on meat thermometer. Remove chicken and fennel to platter. Serve relish separately to spoon on thighs. Garnish with reserved fennel fronds, if desired.