

## MORTON & BASSETT SPICES®

# Lemongrass Ginger Chicken



- 2 tablespoons sesame oil
- 1 tablespoon honey
- 1 tablespoon brown sugar
- 3 tablespoons soy sauce
- 1 teaspoon Morton & Bassett Ground Ginger
- 1 teaspoon Morton & Bassett Garlic Powder
- ½ teaspoon Morton & Bassett Lemongrass
- ½ teaspoon Morton & Bassett Orange Peel
- ½ teaspoon Morton & Bassett Fine Ground Black Pepper
- 1 teaspoon Morton & Bassett Sesame Seeds
- 2 tablespoons rice vinegar

In a large mixing bowl, combine all marinade ingredients and whisk until well combined. Add 2 pounds of chicken (breasts or thighs) and coat well, then let marinate in the fridge for 1-6 hours. Cook chicken in a skillet or on the grill until internal temperature is 165. Serve over rice. Top with cucumber salad, sesame seeds, or your favorite veggies.



[mortonbassett.com](http://mortonbassett.com)

