

## Polynesian Grilled Chicken

### Ingredients:

3-4 lbs bone-in chicken (skin-on works best)

4 oz soy sauce

4 oz Chick-fil-A® Regular Lemonade

1 tbsp fresh minced garlic

½ tsp ground black pepper

2 oz Polynesian Sauce

1 gallon size Ziploc bag



### Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Purchase chicken already cut or cut a whole chicken into pieces. (e.g. legs, thighs, wing, breast)
2. Combine chicken with soy sauce, lemonade, garlic, and black pepper in a Ziploc bag. Marinate overnight or minimum of 8 hours.
3. Fire up the grill to Med-Low heat. If cooking inside the house, can bake at 350F in the oven.
4. Begin grilling the chicken, being careful to keep the flame low to prevent burning.
5. Cover and allow to slowly cook/smoke for 20-25 minutes or until chicken reaches 165F.
6. Brush with Polynesian Sauce and allow to caramelize on the grill for an additional 1-2 minutes.
7. Transfer the chicken to a clean plate.
8. Serve with CFA sides such as Mac & Cheese, Fruit, Kale Crunch Salad, and ice-cold sweet tea or lemonade. Enjoy!