

## **Teriyaki Chicken Thighs with Corn on the Cobb**

**Corn:** Heat a pot of water. Remove the husk from the corn. Bring the pot of water to a boil and add the corn. Boil for about 5 minutes.

Remove the corn and rub butter on each cobb. Sprinkle with salt and pepper.

**Chicken:** Marinating overnight is best. Put chicken thighs in a plastic bag or container and pour in the teriyaki marinade. Chicken needs to marinate for at least 2 hours.

Take chicken out of the marinade and Sprinkle chicken thighs with salt and pepper.

Add 1 Tablespoon of olive oil to a large skillet.

Saute the chicken on medium low for 4 minutes, then turn the thighs and saute them on the other side for 4-5 minutes.

Make sure they are cooked through.

\*You can follow this same recipe and use your grill if you would rather grill the thighs. Same with the corn. You can grill the corn in the husk for a good 4 minutes on each side.

**Plate:** Add two thighs, and a piece of corn to your plate. Enjoy!!