

Rhubarb's Favorite Chicken Legs

Ingredients

Chicken:

8 chicken legs, skinless

Marinade:

¼ cup low sodium soy sauce

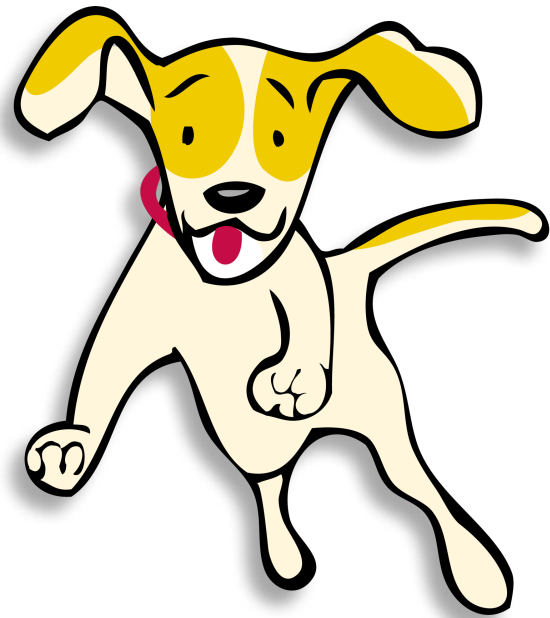
1 tsp sesame oil

2 tsp lemon zest

3-4 tbsp fresh lemon juice

1 tsp ground ginger

1 tsp chopped garlic



Instructions

1. Prepare the grill.
2. For the marinade, pour, drizzle, and sprinkle on top of the rinsed chicken, which has been placed in a Pyrex dish. Marinate for at least 20 minutes. Grill chicken on 4 sides for 3 minutes each, or until done.

Chicken legs are very kid-friendly. Easy and fun to eat, and great as picnic fare, too!

Prep time: **10** minutes

Rest time: **20** minutes

Cook time: **12** minutes

Ready in: **42** minutes

Course: Main Course

Serving size: **2** legs

Yield: **4** servings

Calories: **168** calories per serving

Menu: serve with *Mission Accomplished Grilled Broccoli* and *Mrs. Strawberry's "Easy Peasy" Quinoa Salad*; **397** calories per person.