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*by ewfood*

## Crispy Grilled Chicken Thighs



## Ingredients

1/3 cup olive mayonnaise  
1 tbsp chili powder  
½ tsp cayenne pepper  
Kosher salt  
10 boneless, skinless chicken thighs, trimmed  
1 ½ cups breadcrumbs  
Freshly ground black pepper

## Preparation

- 1 Mix together the chili powder, mayonnaise, ½ teaspoon salt and cayenne in a large bowl. Add the chicken and toss to coat. Cover and refrigerate at least 2 hours.
- 2 Preheat a grill to medium low. In a small dish, put the black pepper and breadcrumbs then add the chicken to coat.
- 3 Grill the chicken until golden brown, about 8 to 9 minutes for each side.

## Cooks Note

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