

Chicken Thighs with Lime and Honey

from [**Food.com**](https://www.food.com)

12 boneless skinless chicken thighs
3 large limes, juice and zest of
8 ounces liquid honey
1 Tbsp grated fresh ginger
1 garlic clove, crushed (optional)

Combine lime juice, lime zest, honey, ginger, and garlic in a large zip top bag. Add chicken and combine well. Squeeze out as much air as possible and freeze.

To serve: Remove from freezer the night before serving and defrost all day in the fridge; chicken will marinate as it defrosts. Transfer thighs to a roasting pan and bake at 350 for 25-30 minutes, or until chicken is cooked through. You can also cook this chicken on the BBQ/grill if desired.