

# Ginger Turmeric Chicken

Summer in North Carolina is hot and humid. So **we grill a lot** once the temperature starts to rise. Because really, who wants to spend their summer in a hot kitchen?

This Ginger Turmeric Chicken is one of my favorites for summer cookouts. It is super flavorful and best when prepared in advance. And it scales really well if you are going to feed a crowd or want to meal-prep and freeze super-easy future meals.



I like the ginger turmeric marinade best with boneless, skinless chicken thighs. Thighs stay juicier and showcase the flavors of the marinade well. However, chicken breasts, shrimp, and tofu are delicious when prepared with this ginger turmeric marinade. Just make sure to shorten the grill time appropriately so they don't dry out!

I hope you enjoy this ginger turmeric chicken as much as we do. To make it a complete meal, I usually serve the chicken on a bed of baby spinach topped with quinoa. It is especially delicious when paired with this **Creamy Cilantro Lime Sauce**! Recipe adapted from a **Sur La Table** cooking class recipe (unavailable online).

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\*Note: I choose to **purchase chicken that was raised without antibiotics.**

Did I mention leftovers are amazing on top of salads for a quick and easy meal? Especially with the **Creamy Cilantro Lime Sauce** as a salad dressing!

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