

MAUI DRAGON GRILLED CHICKEN THIGH SANDWICH

featuring Maui Dragon Delights Red Dragon Fruit Hot Sauce

MAKES	GRILL TEMPERATURE	COOKING TIME
2 sandwiches	400-425°F	About 15 minutes

CHICKEN & MARINADE

- 2 boneless, skinless chicken thighs (about 5-6 ounces each)
- 2 tablespoons Maui Dragon Delights Red Dragon Fruit Hot Sauce
- 1 tablespoon avocado or olive oil
- 1 tablespoon fresh lime juice
- 1 teaspoon honey
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper

HOT-SAUCE MAYO

- 1/4 cup mayonnaise
- 1-2 tablespoons Red Dragon Fruit Hot Sauce
- 1 teaspoon fresh lime juice
- Pinch of salt

SANDWICHES

- 2 brioche or Hawaiian-style hamburger buns
- 2 slices pepper jack or sharp cheddar cheese, optional
- 2 pineapple rings, fresh or canned and drained
- 2 lettuce leaves
- 4 tomato slices
- 1/4 small red onion, thinly sliced
- 1 tablespoon softened butter or oil for the buns

MARINATE THE CHICKEN

1. Trim excess fat from the chicken thighs and pat them dry.
2. Mix the hot sauce, oil, lime juice, honey, salt, and black pepper.
3. Add the chicken and coat thoroughly. Cover and refrigerate for **30 minutes to 2 hours**.
4. Remove the chicken from the refrigerator about 15 minutes before grilling.

GRILL

1. Preheat the grill to **400-425°F**. Clean and lightly oil the grates.
2. Remove the chicken from the marinade and let the excess drip off. Discard the used marinade.
3. Grill with the lid closed for **5-6 minutes**. Turn and cook another **4-6 minutes**, until the chicken reaches 165°F.
4. If using cheese, place a slice on each thigh during the final minute and close the lid.
5. Grill the pineapple for about **2 minutes per side**. Grill the buttered buns cut-side down for **30-60 seconds**.
6. Rest the chicken for **3 minutes**.

MAKE THE MAYO & ASSEMBLE

1. Mix the mayonnaise, hot sauce, lime juice, and salt.
2. Spread the hot-sauce mayo over both cut sides of each bun.
3. Layer each bottom bun with lettuce, tomato, chicken, pineapple, and red onion.
4. Add an extra drizzle of Red Dragon Fruit Hot Sauce, cover with the top bun, and serve immediately.

FOOD-SAFETY NOTE

Cook the chicken to an internal temperature of **165°F**. Keep the reserved sauce and mayonnaise away from utensils that touched raw chicken.