

Orange Sesame Chicken Thighsw/ Wasabi Green Beans (Whole30, Paleo)

www.EatCleanDragQueen.com

It's Day 5 of the #SeptemberWhole30 and I decided to tweak a Paleo favorite of mine into a Whole30 friendly one! I gave my "Sweet Chili Asian Chicken Thighs" a mini makeover, making the meal completely Whole30 Compliant!

I swapped the honey out for a Sesame Date Sauce, and added Fresh Orange Juice to give this dish a sweet citrusy flavor. I also toned down the heat by removing the chili sauce and replacing it with Tomato Paste and a smidge of Hot Sauce, but feel free to use something spicier if you're looking for that extra kick. The New Primals Wasabi Coconut Aminos were the perfect addition to the Green Beans, giving them just the right amount of spice to balance this meal to perfection!

This recipe is EXTREMELY SIMPLE and requires almost no effort once the sauce is made, which I promise you're going to want to use on EVERYTHING 😊 It's also Gluten, Dairy, Soy, & Refined Sugar Free! Whether you're on the Whole30 or not, give this dish a chance and I promise it'll become a new favorite!

INGREDIENTS:

For the Chicken Thighs:

- 4 lb. Boneless Skinless Chicken Thighs
- Sesame Seeds for Garnish
- 20 Dates, chopped
- 3/4 Cup The New Primal Wasabi Coconut Aminos
- 3 Tbsp Tomato Paste
- 2 Tbsp Rice Vinegar
- 2 Tbsp Sesame Oil
- 4 Cloves Garlic, minced
- 1 Tbsp Fresh Ginger, grated
- Juice from 2 Oranges
- Hot Sauce to taste

For the Green Beans:

- 2 16oz Bags Frozen Organic Green Beans, prepared according to directions on package
- 4 Cloves Garlic, minced
- 1/4 Cup The New Primal Wasabi Coconut Aminos

- 1/2 tsp Ginger Powder
- Salt & Pepper to taste

INSTRUCTIONS:

1. Combine all ingredients for the Sauce in a large food processor and blend well to combine. About 4-5 minutes.
2. Transfer Chicken Thighs to 2 large plastic zip bags and split sauce evenly between each bag. Let marinate for 8-24 hours.
3. Preheat oven to 425°F. Divide your chicken thighs across 2 large baking dishes, covering in the remaining sauce from bags. Transfer to the oven for 35 minutes to cook. While your chicken is cooking, prepare your Wasabi Green Beans (see below).
4. In a small bowl, whisk your Coconut Aminos with your Ginger & Garlic, and pour the mixture over your Green Beans. Once your Chicken is done, remove from oven and transfer everything to a plate. Sprinkle with Sesame Seeds. Enjoy!

MAKES 8 SERVINGS

