

Grilled chicken thighs



Ingredients: 3 boneless chicken thighs, salt, spices (sage, rosemary, oregano).

Take an empty pan, cover with Magic Cooker and heat on high flame for about 3-4 minutes (it has to become very hot, just like a grid). Lift the grid and place the meat.



Leave the flame on high and cook for about 4 minutes, after that move the pan away from the stove. Wait a minute in order to get rid of the steam, lift the lid and turn the meat around.



Let it cook for another 4 minutes at high heat.

Enjoy your meal!