

Grilled Chicken with Tomatoes and Corn
By Ali Slagle, *The New York Times*

Servings: 4

Time: 30 Minutes

Ingredients

1½ pounds boneless, skinless chicken thighs, patted dry
3 tablespoons extra-virgin olive oil, plus more for greasing the grill grates
1 tablespoon chili powder
Kosher salt (such as Diamond Crystal)
1½ pounds large ripe tomatoes, thinly sliced
1 ear of corn, kernels cut from the cob (about 1 cup kernels)
1 small red onion, thinly sliced
1 tablespoon fresh oregano leaves (optional)

PREPARATION

1. Heat the grill to medium-high. In a medium bowl, coat the chicken with 2 tablespoons olive oil, the chili powder and ½ teaspoon salt; set aside. (You can do this step up to 1 day ahead; refrigerate and bring to room temperature before cooking.)
2. On a large platter, layer the tomatoes, corn kernels, red onion and fresh oregano (if using). Season with ¾ teaspoon salt and drizzle with the remaining 1 tablespoon olive oil.
3. When ready to grill, clean the grates with a grill brush, then lightly grease the grates. Grill the chicken until browned and cooked through, and it releases easily from the grates, 5 to 7 minutes per side. (If flare-ups occur, move the chicken to an area of the grill with smaller flames underneath. For a gas grill, close the lid between flips, listening and peeking occasionally for flare-ups.)
4. Transfer the chicken to the platter. Let rest for 5 to 20 minutes before serving.