

INGREDIENTS

- 1 lb chicken breast
- 2 tbsps [Feisty Flavors All-Purpose Seasoning](#)
- 1 tbsps [Feisty Flavors Espresso Rub](#)
- 1/4 Worcestershire Sauce
- 2 tbsps [Feisty Flavors Chimichurri](#)

INSTRUCTIONS

1. Set oven to 375 degrees.
2. Trim chicken (Wash if you're into it!)
3. Add chicken to medium bowl and add Worcestershire sauce. Massage in.
4. Add remaining ingredients and massage thoroughly.
5. Chicken can be cooked immediately, but for best results let marinate for at least 10 minutes..
6. Heat grill pan until smoking hot. Add chicken. Do not crowd pan.
7. Grill until marks appear on each side, roughly 2 minutes each side
8. Place chicken onto sheet pan and finish in oven. Cook for for 8-10 minutes or until chicken temp is at least 165 degrees.
9. Let rest for 5-7 minutes before serving.



Grilled Chicken



4 servings



20 minutes

This chicken recipe is like a flavor explosion! Picture a flavorful crust hugging juicy meat seasoned with our special espresso rub and zingy spices. Served alongside roasted veggies, BBQ sauce, and fresh herbs, this dish is a symphony of tastes and textures that will steal the spotlight!