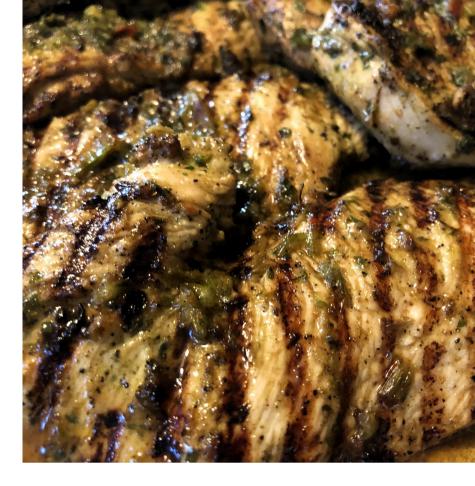


INGREDIENTS

I lb chicken breast
tbsps <u>Feisty Flavors All-Purpose Seasoning</u>
tbsp <u>Feisty Flavors Espresso Rub</u>
4 Worcestershire Sauce
tbsps <u>Feisty Flavors Chimichurri</u>

INSTRUCTIONS

- 1. Set oven to 375 degrees.
- 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

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!