



Sweet & Spicy Barbecue Chicken

Yields: 3 servings
Prep time: 5 min
Cook time: 45 min

INGREDIENTS:

- 3 bone-in chicken breasts
- 2 tablespoons of olive oil
- 1½ teaspoons of paprika
- 1 teaspoon of red chili pepper flakes
- ½ orange (juiced)
- 2 tablespoons of minced garlic
- ½ teaspoon of salt
- 1 cup of barbecue sauce (your choice)

TOOLS:

- 1 Large Ziplock Bag
- [Induction 21 Griddle with Ceramic Coating](#)





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PROCESS:

1. Remove the skin from the chicken breasts and place into the ziplock bag. Preheat oven to 350° F.
2. Combine olive oil, paprika, orange juice, salt, garlic and red chili flakes in a small bowl.
3. Pour this mixture into the bag with your chicken. You can either marinate it for an hour prior to cooking or just shake the bag well to get the chicken well coated and cook right away.
4. Place the breasts on the griddle and baste with barbecue sauce. Cook for 20 minutes.
5. Remove the pan from the oven after 20 minutes and coat again with barbecue sauce.
6. Bake for another 25 minutes (or until chicken reaches an internal temperature of 165° F).
7. Remove from oven and allow to cool before serving.

Try serving this with our newest side dish recipe, [Mexican Street Corn](#). **Enjoy!**