

Coffee-Rubbed Chicken Breast

A savory and aromatic main dish featuring a coffee-based spice rub that intensifies the juicy flavor of pan-seared chicken. Perfect for coffee lovers seeking a unique dinner experience.



Main Dish

20 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1 boneless, skinless chicken breast
- 1 tablespoon finely ground coffee
- 1/2 teaspoon brown sugar
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon kosher salt
- 1 tablespoon olive oil

Steps

- 1 Pat the chicken breast dry with paper towels.
- 2 In a small bowl, mix ground coffee, brown sugar, smoked paprika, black pepper, and salt.
- 3 Rub both sides of the chicken breast evenly with the coffee spice mix.
- 4 Heat olive oil in a skillet over medium heat.
- 5 Cook the chicken breast for 6-7 minutes per side, or until cooked through and slightly charred.
- 6 Let the chicken rest 2 minutes before slicing and serving.