

Creamy Grilled Chicken with Mayonnaise

Tender grilled chicken coated in a creamy mayonnaise sauce, perfect for a satisfying main dish.



Main Dish

20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast
- 2 tablespoons mayonnaise
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- Salt and pepper to taste

Steps

- 1 Preheat grill to medium-high heat.
- 2 In a small bowl, mix together mayonnaise, garlic powder, smoked paprika, salt, and pepper.
- 3 Season chicken breast with salt and pepper on both sides.
- 4 Grill chicken for 6-8 minutes per side, or until cooked through.
- 5 Remove chicken from grill and let it rest for a few minutes.
- 6 Spread the mayonnaise mixture evenly over the grilled chicken.
- 7 Serve hot and enjoy!