

Spicy Grilled Chicken

A delicious and spicy grilled chicken dish that will leave your taste buds tingling. Perfect for a summer barbecue or a quick weeknight dinner.



Main Dish

20 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1 chicken breast
- 2 tablespoons olive oil
- 1 tablespoon paprika
- 1 teaspoon cayenne pepper
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon black pepper

Steps

- 1 Preheat grill to medium-high heat.
- 2 In a small bowl, mix together olive oil, paprika, cayenne pepper, garlic powder, salt, and black pepper.
- 3 Brush the chicken breast with the spice mixture on both sides.
- 4 Place the chicken breast on the grill and cook for 6-8 minutes per side, or until the internal temperature reaches 165°F.
- 5 Remove the chicken from the grill and let it rest for a few minutes before slicing.
- 6 Serve hot and enjoy!