

## Saucy BBQ Grilled Chicken



**Preparation time:** 35 min

**Difficulty:** Easy

## Ingredients

- Apple cider vinegar: 1/3 cup
- Black pepper: 1/2 tsp
- Kosher salt: 1/2 tsp
- Molasses: 1/4 cup
- Pomì Double Concentrated Tomato Paste: 6 oz
- Pure maple syrup: 1/4 cup
- Smoked paprika: 2 tsp
- Worcestershire sauce: 2 tbsp

## For this recipe we used:

Pizza Sauce 14.1 oz



## Preparation

**This right here is the definition of SAUCY. We know you're not over #grillingseason yet, and neither are we! How could we be when these slow-roasted chicken breasts and legs slathered with our perfect Pizza Sauce exist?**

Directions:

1. Combine ingredients and whisk all ingredients together in a medium saucepan.
2. Cook over medium-high heat until the sauce reaches a simmer. Reduce heat to medium-low and simmer (uncovered) for 10-15 minutes, or until the sauce has slightly thickened.
3. Add chicken to a bowl and toss until coated.
4. Heat grill to high. Oil grates and grill chicken, 8 minutes per side for breasts, and 10 to 12 minutes per side for drumsticks.
5. Spread remaining sauce over a serving platter and place chicken on top. Serve immediately.