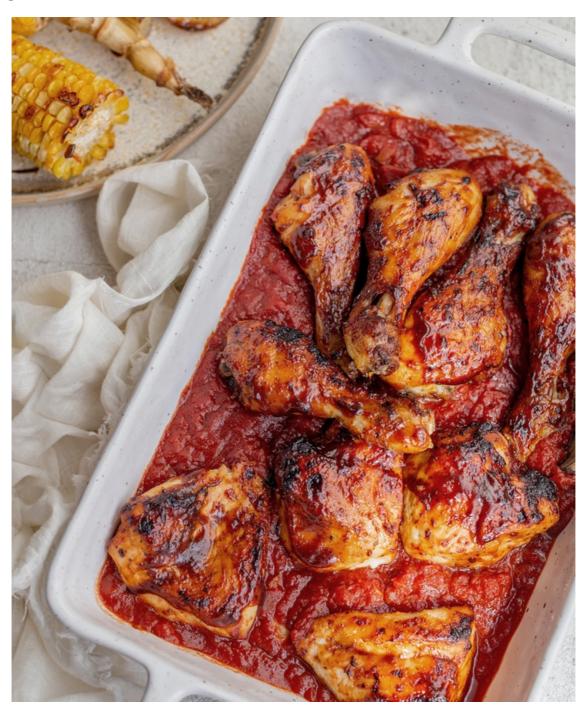


Saucy BBQ Grilled Chicken



Preparation time: 35 min

Difficulty: Easy

Ingredients

For this recipe we used:

Pizza Sauce 14.1 oz

• Apple cider vinegar: 1/3 cup

Black pepper: 1/2 tspKosher salt: 1/2 tspMolasses: 1/4 cup

• Pomì Double Concentrated Tomato Paste: 6 oz

Pure maple syrup: 1/4 cupSmoked paprika: 2 tsp

• Worcestershire sauce: 2 tbsp



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.