

Volcano Pepper Chicken – Bold, Black, and Blazing



Ingredients:

- 4 boneless, skinless chicken breasts
- 2 tbsp olive oil
- 1 tbsp garlic, minced
- 1 tbsp ginger, minced
- 2-3 fresh volcano peppers, finely chopped (adjust for heat)
- 1/4 cup soy sauce
- 2 tbsp honey
- 1 tbsp rice vinegar
- 1 tsp black pepper
- 1/2 tsp salt
- 1/4 cup green onions, chopped for garnish
- Optional: Sesame seeds for garnish

Instructions:

In a large bowl, combine olive oil, minced garlic, minced ginger, chopped volcano peppers, soy sauce, honey, rice vinegar, black pepper, and salt to create a marinade. Add the chicken breasts to the marinade, ensuring they are well coated. Cover and refrigerate for at least 30 minutes, or up to 2 hours for maximum flavor.

Preheat your grill or stovetop grill pan over medium-high heat. Remove the chicken from the marinade, allowing excess marinade to drip off. Grill the chicken for about 6-7 minutes on each side, or until the internal temperature reaches 165°F (75°C) and the chicken is nicely charred.

Once cooked, remove the chicken from the grill and let it rest for a few minutes. Slice the chicken and serve it garnished with chopped green onions and sesame seeds if desired. Enjoy the explosive flavors of this Volcano Pepper Chicken!

Prep Time: 10 minutes | Marinating Time: 30 minutes | Cooking Time: 15 minutes | Total Time: 55 minutes

Kcal: 250 kcal per serving | Servings: 4 servings

This Volcano Pepper Chicken is not for the faint of heart! Bursting with bold flavors and a fiery kick, this dish is perfect for those who love a little heat in their meals. Ideal for summer barbecues or a spicy weeknight dinner, it pairs beautifully with rice or a fresh salad. Get ready to ignite your taste buds with this blazing chicken recipe!