

Sweet & Spicy Balsamic Honey Glazed Chicken Recipe

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INGREDIENTS

- 1 pound boneless skinless chicken breasts, pounded to 3/4" thickness
- 1 tablespoon Olive Oil Marketplace Chipotle Olive Oil
- 1 teaspoon <u>Get-R-Smoked Smoked Paprika</u>
- 1 tablespoon Brown Sugar
- 1 teaspoon Chili Powder
- 2 teaspoons <u>Get-R-Smoked Mikes SPG All-Purpose Seasoning</u>
- 1/2 teaspoon crushed red pepper flakes
- 1/2 cup honey
- 2 tablespoons Olive Oil Marketplace Hickory Smoked Balsamic

INSTRUCTIONS

- 1. Preheat the oven broiler. Line a rimmed baking sheet with foil and brush lightly with olive oil.
- 2. Rub chicken breasts with Chipotle Olive Oil.
- 3. Combine paprika, Brown Sugar, chili powder, Mike's SPG, and crushed red pepper in a small bowl. Coat chicken with the spice mixture and lay on a baking sheet.
- 4. Broil the chicken for 4 minutes on one side then flip. Broil the other side for 4 more minutes (or until chicken is cooked through).
- 5. While chicken is broiling, combine honey and Hickory Smoked Balsamic in a small bowl.
- 6. After the chicken is cooked through, brush each side liberally with the honey /balsamic combination. Return chicken to the broiler for 2 minutes until the glaze thickens and caramelizes.
- 7. Remove from broiler and transfer to a serving plate. Serve hot with any glaze left on the bottom of the baking sheet.

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About Olive Oil Marketplace

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In addition to the Oils and Balsamics, our store is packed with a variety of handmade Flavored Pastas, Seasonings and Rubs, Sauces, Gourmet Flavored Coffee, Loose Teas, Kitchen & Grilling Gadgets, and unique gift ideas with new products arriving often to elevate your dining experience and find the perfect gift for those you hold close to your heart!

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