# VitaMin

## Vital health information in a minute

# **ULTIMATE BBQ CHICKEN**

#### Yield: Serves 4 (serving size: 1 breast half) Total time: 1 hour 8 minutes

#### Ingredients

- ½ cup organic ketchup
- 2 tablespoons water
- > 1 tablespoon honey
- 2 teaspoons canned chipotle chilies in adobo sauce
- > 2 teaspoons cider vinegar
- > 1 teaspoon Dijon mustard
- 2 teaspoons garlic powder
- > 2 teaspoons chili powder
- > 1 teaspoon paprika
- > 1/2 teaspoon ground cumin
- > 1/4 teaspoon kosher salt
- > 1/4 teaspoon black pepper
- 4 bone-in, skin-on chicken breast halves (about 3 lb.)
- > Cooking spray

#### How to make it

 To prepare sauce, combine first 6 ingredients in a small saucepan; bring to a boil over medium heat. Reduce heat; simmer 15 to 20 minutes or until thickened.

- 2. To prepare chicken, combine garlic powder, chili powder, paprika, cumin, salt and black pepper in a small bowl. Loosen skin from breast halves by inserting fingers, gently pushing between skin and meat. Rub the spice mixture evenly under loosened skin; let stand at room temperature 30 minutes.
- Preheat grill to medium-high heat, lighting only one side of the grill to enable both direct and indirect grilling.
- 4. Coat grill rack with cooking spray; place chicken, skin side down, on lit side of grill (direct heat). Cover and grill 8 minutes on each side. Remove skin from chicken; discard skin. Baste chicken with sauce mixture. Move chicken to the unlit side of the grill (indirect heat).

Cover and grill an additional 5 minutes on each side or until done, basting every minute. Serve with remaining sauce.

#### Nutrition information

#### Amount per serving

- > Calories: 313
- > Fat: 6.1 g
- Saturated fat: 1.7 g
- Monounsaturated fat: 2 g
- Polyunsaturated fat: 1.4 g
- Protein: 50 g
- > Carbohydrates: 12 g
- Dietary fiber: 1 g
- > Cholesterol: 135 mg
- > Iron: 2 mg
- > Sodium: 542 mg
- Calcium: 37 mg
- Sugars: 9 g
- > Est. added sugars: 7 g

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