



Recipes

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Habanero Honey BBQ Chicken

Serves 1

Ingredients:

2 Tbsp. Habanero Peppers , seeded and minced

1/2 cup Orange Blossom Honey

1 cup BBQ Sauce , (Cannonball)

2 lbs. Chicken Breast, Boneless Skinless

Directions:

1. Whisk 1st three ingredients together in a mixing bowl and set aside.

2. Place chicken breasts in a separate mixing bowl. Add ½ of bbq sauce and marinate up to 8 hours in advance.

3. When ready to serve, remove chicken from marinade and place on grill. Brush chicken occasionally with habanero honey bbq sauce and cook until proper internal temperature is reached.

4. Slice chicken into thin strips and serve with tacos.