



Recipes

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Jamaican Jerk Chicken

Serves 1

Ingredients:

3/4 cup BBQ Sauce (Cannonball)
2 1/2 Tbsp. Jamaican Jerk Pasta (Walkerswood)
1/4 cup Pineapple Juice
2 1/2 lbs. Boneless Skinless Chicken Breast and Thigh Meat

Directions:

1. Whisk BBQ Sauce, Jamaican jerk paste and pineapple juice together in a mixing bowl.
2. Place chicken in 2" deep pan. Pour 1/2 of bbq sauce over chicken and toss chicken to coat in marinade.
3. Marinade up to two days in advance.
4. When ready to grill, remove chicken from marinade and grill chicken until proper internal temperature is reached.
5. Remove from heat and shred chicken. Toss shredded chicken in remaining bbq sauce and hold hot until ready for use.