



# GRILLED CHICKEN with GUAVA BBQ SAUCE

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## Ingredients

6 Boneless Skinless Chicken Breasts

1 cup Olive or Avocado Oil

½ cup Pineapple Juice

1 tbsp Salt

1 ½ tbsp Camille's Pitmaster BBQ Rub

2 Grated Garlic Cloves

1" or ½ tbsp Fresh Grated Ginger

½ cup Camille's Guava BBQ Sauce

1. Whisk together oil, pineapple juice, garlic, ginger, and Pitmaster BBQ Rub.
2. Place chicken in a gallon ziplock bag, pour the marinade over, and refrigerate for 30 minutes or up to overnight.
3. Remove chicken from the marinade 1 hour before grilling, discarding the marinade.
4. Prepare your grill and cook the chicken on one side for 7 minutes before turning. Continue grilling until it reaches an internal temperature of 165°F.
5. Just before the chicken reaches temperature, brush with Guava BBQ Sauce, cook for 1 minute, then flip, brush the other side, and remove from the grill.

Serve with Coconut Rice and Grilled Pineapple Salad for an island getaway at home.

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