

Recipe: C3 - Cocoa Chili Chicken

Did you have to look twice because of the title? Don't call me silly! Don't be afraid. This combination is delicious! Cinnamon, maple syrup, cocoa – sounds like pastry. However, in combination with chili and the other ingredients the marinade for a fancy chicken is laid. The characteristics of the marinade is sweet, bitter, and hot, with a seductive breeze of chocolate.

This recipe is taken from swisspaleo.ch.

(Note: Because we are Swiss, the scale unit is kilogram and liter and so on. So if you are having troubles, check the internet for a converting tool.)

Try it yourself!

Time 🕒

Preparation: 15 to 20 mins

Marinate for: up to 24 hours

Grill time: around 15 mins, depends of the size of the chicken breasts you use

Ingredients

- 1 tablespoon of cinnamon
- 1 tablespoon of chili powder
- 1 tablespoon maple syrup
- 1 teaspoon unsweetened cocoa powder
- 1/2 teaspoon salt
- 3 tablespoons olive oil
- 1 tablespoon balsamic vinegar

- 4 chicken breasts

Directions

- Mix everything
- Coat the chicken with the marinade
- Marinate in the fridge for few hours (Usually I do 24h)
- Take it out and put it on the grill
- It is easy as that.

