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Devour this devilishly divine chicken dish

By Susie Iventosch



Pollo alla Diavola Photo Susie Iventosch

as a rub on wings, too. If you like spices and chicken, you just can't go wrong with this recipe. Last time I made the rub, I quadrupled the recipe and made a whole spice jar full. This makes it super easy when you have a craving for this dish at the last minute.

We recently visited our daughter in New York City, and one night we dined at a really cozy, neighborhood restaurant called Lupa. It seems that most of us were craving chicken that night, but there was only one option on the menu - Pollo alla Diavola (devil's chicken) so called for the spicy nature and flame-grilling of the dish. To me it didn't sound particularly interesting, but three out of four of us ordered it anyway. Even when it arrived, it didn't look all that amazing, but as soon as we took one bite, we were all hooked. This may have been the best chicken dish I've ever eaten in a restaurant, and it registered such a high note with us that we have made it every, single week ever since. I made it for a dinner party one night, and even though most recipes call for the whole chicken, we purchased Mary's bone-in, skin-on chicken breasts from Diablo Foods and it was devilishly divine. Our son suggested it as an alternative to my regular hot and spicy wing recipe, and it was awesome



Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.

Pollo alla Diavola

(Serves 4)

INGREDIENTS

- 4 chicken breasts (bone in and skin on)
- 6 Tbsp. olive oil
- 2 tsp. ground Himalayan pink salt, or your favorite salt
- 1 tsp. freshly ground black pepper
- 1 tsp. dried oregano
- 1 tsp. garlic powder
- 1 tsp. cayenne pepper
- 1 tsp. paprika (smoked, spicy or Moroccan)
- 4 bay leaves, left whole

DIRECTIONS

Mix all spices, salt and herbs in a small bowl. Set aside 4 teaspoons of the spice mixture and stir into olive oil. Save for later.

About one hour prior to cooking, rub the remaining spice mixture over each chicken breast to cover the entire breast on both sides. Tuck one bay leaf between the skin and meat of each chicken breast.

Grill over medium heat on the barbecue for approximately 5-7 minutes per side. Remove from grill and

place in a baking dish. Brush chicken breasts with olive oil-spice mixture. Continue to cook in the oven at 350 F for approximately 20 to 25 minutes, or until desired doneness.

Serve hot and spicy!!!

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