

Published March 7th, 2018

Pollo alla Diavola

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Pollo alla Diavola Photo Susie Iventosch

(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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[back](#)

