

Grilled Herb Peppered Chicken
By Chef Elliott Farmer, Farmer's Gourmet Catering



Ingredients

4 chicken thighs, boneless and skinless
2 tsp Chef Elliott's Soul Shaking Seasoning
1 tsp black pepper
1 tsp onion powder
1 tsp garlic powder
1 tsp curry powder
½ tsp smoked paprika
1 small pepper, chopped (whatever heat level you prefer)
Olive oil

Instructions

Clean chicken thoroughly by washing off any blood etc.
In medium bowl, combine all ingredients except olive oil.
Mix well, coating chicken on all sides.
Cover and store in refrigerator 2 hours or overnight.
Heat flat top grill or frying pan. Drizzle some olive oil to coat.
Place marinated chicken (what would be skin side) down.
Brown for about 5 – 7 minutes on each side. Plate and garnish.