

Wafu® Grilled Red Chili Chicken

4 Boneless, skinless chicken breast halves, about 6oz each

● **Granulated sea salt or kosher salt to taste**

Freshly ground black pepper to taste

Red chili flakes to taste

Wafu® Original Japanese Vinaigrette

1. Rinse chicken breasts under cold water and pat dry.
2. Place breasts in large, re-sealable plastic bag and pour in Wafu® Original. Chicken breasts should be well immersed in Wafu® Original.
3. Press air out of bag and seal tightly. Turn bag to distribute Wafu® marinade and refrigerate 10 to 12 hours.
4. Remove chicken breasts from bag and reserve excess Wafu® marinade.
5. Sprinkle chicken breasts with salt, pepper and chili flakes.
6. Grill breasts over Direct Medium heat until meat is firm, for about 8 to 12 minutes. Turn and baste with left over marinade once halfway through grilling time.

Serves 4.

For a lower calorie option, try Wafu® Original Light.

Another way to marinate with Wafu®, Japanese-style.

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