

**Name:** Robert Mammana

**Recipe Title:** Spiced Grilled Chicken

**Recipe Ingredients:**

- Chicken breast
- Cayenne pepper
- Garlic powder
- Onion powder
- Salt and pepper
- Italian seasoning (oregano, basil, etc.)

**Recipe Instructions:**

1. Take chicken breasts and grill until about 50-75% cooked, then take off the grill
2. Cut the chicken into strips and place into pan.
3. While cooking on medium temperature, apply all the ingredients listed above.
4. Add about  $\frac{1}{4}$  of water to the pan to make the chicken juicier, as well as absorb all the ingredients.
5. When the chicken is fully cooked, most of the water should be absorbed by the chicken already. If not, drain any remaining water.
6. Serve with your choice of rice, vegetables, etc. and enjoy!