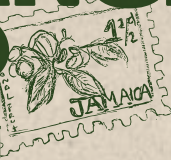


# JERK RANCH GRILLED CHICKEN



---

## Ingredients

---

- 4 chicken breasts
- 1 cup Jerk Ranch
- Salt and pepper, to taste

---

## Instructions

---

- Preheat your grill to medium-high heat.
- In a small bowl, mix together the Jerk Ranch, salt, and pepper.
- Place the chicken breasts in large plastic bag or bowl and pour the Jerk Ranch mixture over the top. Toss the chicken to coat it evenly with the marinade.
- Let the chicken marinate for at least 30 minutes, or up to 8 hours in the refrigerator.
- Remove chicken from marinade and grill for 6-8 minutes on each side, or until the internal temperature reaches 165°F.
- Serve grilled chicken with side of grilled vegetables or a salad.

**taste**  
**JAMAICA**

