



EASY LEMON PEPPER CHICKEN

ENJOY JUICY, FLAVORFUL LEMON PEPPER CHICKEN SEASONED WITH HANDCRAFTED SMOKED LEMON PEPPERCORN AND SMOKED SEA SALT. WHETHER GRILLED, BAKED, OR PAN-SEARED, THIS EASY RECIPE IS PERFECT FOR WEEKNIGHT DINNERS, FAMILY MEALS, AND BACKYARD COOKOUTS.



				
PREP TIME 10 MIN	COOK TIME 20-25 MIN	TOTAL TIME 35 MIN	SERVINGS 4	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1

- PREHEAT YOUR GRILL TO MEDIUM-HIGH HEAT OR YOUR OVEN TO 400°F.
- PAT THE CHICKEN DRY WITH PAPER TOWELS.

STEP 2

- BRUSH BOTH SIDES OF THE CHICKEN WITH OLIVE OIL.
- SEASON GENEROUSLY WITH:
 - HICKORY SMOKED LEMON PEPPERCORN
 - HICKORY SMOKED SEA SALT
 - HICKORY SMOKED PAPRIKA
 - GARLIC POWDER
 - ONION POWDER
- FINISH WITH FRESH LEMON JUICE.

STEP 3

- GRILL FOR APPROXIMATELY 6-8 MINUTES PER SIDE, OR BAKE FOR 20-25 MINUTES UNTIL THE INTERNAL TEMPERATURE REACHES 165°F.

STEP 4

- ALLOW THE CHICKEN TO REST FOR FIVE MINUTES BEFORE SLICING.
- GARNISH WITH FRESH PARSLEY AND LEMON SLICES BEFORE SERVING.

SMOKEHOUSE KITCHEN TIPS:

- ALWAYS LET THE CHICKEN REST BEFORE SLICING TO KEEP IT JUICY.
- FRESH LEMON JUICE PROVIDES BRIGHTER FLAVOR THAN BOTTLED JUICE.
- CHICKEN THIGHS CAN BE SUBSTITUTED FOR EVEN JUICIER RESULTS.

RECIPE VARIATIONS

- USE BONELESS CHICKEN THIGHS INSTEAD OF BREASTS.
- COOK ON A SMOKER FOR ADDITIONAL SMOKY FLAVOR.
- SLICE OVER FRESH SALADS.
- SERVE OVER RICE OR PASTA.
- MAKE LEMON PEPPER CHICKEN SANDWICHES.

INGREDIENTS

- 4 BONELESS, SKINLESS CHICKEN BREASTS (OR THIGHS)
- 2 TABLESPOONS OLIVE OIL
- 1 TABLESPOON HICKORY SMOKED LEMON PEPPERCORN
- 1 TEASPOON HICKORY SMOKED SEA SALT
- 1 TEASPOON HICKORY SMOKED PAPRIKA
- 1 TEASPOON GARLIC POWDER
- ½ TEASPOON ONION POWDER
- 1 TABLESPOON FRESH LEMON JUICE
- LEMON SLICES FOR GARNISH
- FRESH PARSLEY (OPTIONAL)

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- HICKORY SMOKED LEMON PEPPERCORN
- HICKORY SMOKED SEA SALT
- HICKORY SMOKED PAPRIKA

WHAT TO SERVE WITH

- COWBOY POTATOES
- HOMEMADE STEAK FRIES
- ROASTED PARMESAN ASPARAGUS
- CREAMY WILD MUSHROOM RISOTTO