



2 whole chicken breasts - cut into 1/4 inch fillets

Paprika

Garlic Powder

Salt & Pepper

Olive Oil

Rinse and pat dry the chicken. Rub a generous amount of paprika and garlic powder on the breasts. Season with salt and pepper. Place the chicken in a dish and drizzle with olive oil. Allow sitting for 20 to 30 minutes.

Heat the grill. If using a gas grill turn off half of the burners after it is hot. If using a charcoal grill, scoop the hot coals on one side. Place the chicken breasts on the unlit side. Cover the grill and cook for 12 to 15 minutes - until chicken is completely cooked through or a meat thermometer registers 160 degrees.

Serve and enjoy!

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