



CARIBBEAN MANGO TEQUILA GRILLED CHICKEN THIGHS

8 - 10 boneless chicken thighs

4 Tbsp. olive oil

½ tsp. **Sunset Seasoned Salt**

1 tsp. **Garlic Pepper with a Twist of Lime**

½ cup **Caribbean Mango Tequila Sauce**

Heat BBQ to medium heat. Brush chicken thighs with oil; sprinkle with **Sunset Seasoned Salt** and **Garlic Pepper with a Twist of Lime**. When grill is heated, place chicken on grill. Cook covered 8 to 12 minutes or until juice is clear when centre of thickest part is cut (180°F), turning once and brushing with **Caribbean Mango Tequila Sauce** during last 5 minutes of cooking time.



- **Sunset Seasoned Salt**
- **Garlic Pepper with a Twist of Lime**

- **Caribbean Mango Tequila Sauce**