

Jerk Seasoning Mild

Ingredients: Onion Eskellion, Scotch Bonnet Pepper, Salt, Brown Sugar, Black Pepper, Vinegar, Thyme, Maize, Nutmeg, Allspice, Ginger Root, Tomato, Soy Sauce, Natural Spices.

Rating: Not Rated Yet

Price

Price with discount \$8.99

Sales price \$8.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

Catch a Fire Jerk Seasoning - Mild

Savor the authentic flavors of the Caribbean with Catch a Fire's Jerk Seasoning - Mild. This exquisite blend combines the aromatic zest of Onion and Escallion with the subtle heat of Scotch Bonnet Pepper, creating a balanced and flavorful seasoning. Enhanced with the sweet notes of Brown Sugar and the tangy touch of Vinegar, this seasoning brings a delightful complexity to your dishes.

The rich undertones of Thyme, Maize, Nutmeg, and Allspice add depth and warmth, while the robust flavors of Black Pepper and Ginger Root elevate the taste. Infused with Tomato, Soy Sauce, and a blend of Natural Spices, this seasoning is perfect for marinating, grilling, or adding a touch of island flavor to any meal. Catch a Fire's Jerk Seasoning - Mild offers a taste of Jamaica with a gentler spice, making every dish a culinary delight.

Mild Jerk Chicken with Catch a Fire Jerk Seasoning - Mild

Ingredients:

- 4 boneless, skinless chicken breasts
- 2 tablespoons Catch a Fire Jerk Seasoning - Mild

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- 2 tablespoons olive oil
- 1 lime, juiced
- 2 cloves garlic, minced
- 1/2 cup chopped fresh cilantro (optional, for garnish)
- Lime wedges (for serving)

Instructions:

1. **Prepare the Marinade:** In a bowl, combine the Catch a Fire Jerk Seasoning - Mild, olive oil, lime juice, and minced garlic. Mix well to create a flavorful marinade.
2. **Marinate the Chicken:** Place the chicken breasts in a resealable plastic bag or a shallow dish. Pour the marinade over the chicken, ensuring that each piece is well-coated. Seal the bag or cover the dish and refrigerate for at least 2 hours, or overnight for the best flavor.
3. **Preheat the Grill:** Preheat your grill to medium-high heat. If using a charcoal grill, prepare a two-zone fire by banking the coals to one side.
4. **Grill the Chicken:** Remove the chicken from the marinade and shake off any excess. Place the chicken on the grill over direct heat. Cook for 6-7 minutes per side, or until the internal temperature reaches 165°F (74°C) and the chicken is cooked through. Move the chicken to the cooler side of the grill if needed to prevent charring.
5. **Rest and Serve:** Once cooked, remove the chicken from the grill and let it rest for a few minutes. This allows the juices to redistribute, keeping the chicken moist and flavorful.
6. **Garnish and Enjoy:** Serve the mild jerk chicken with lime wedges and a sprinkle of fresh cilantro for a burst of brightness. Pair it with your favorite sides like rice, beans, or grilled vegetables.

This Mild Jerk Chicken with Catch a Fire Jerk Seasoning - Mild offers a delightful blend of flavors without too much heat, perfect for everyone to enjoy. ????

Reviews

There are yet no reviews for this product.

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