

No Name Pepper Sauce

No Name Pepper Sauce. Ingredients: Hot Chili Peppers, Cayenne Pepper, Garlic Powder, Poultry Seasoning, Sea Salt, Natural Herbs & Spices.

Rating: Not Rated Yet

Price

Price with discount \$10.99

Sales price \$10.99

Discount

Tax amount

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Manufacturer [Catch A Fire](#)

Description

No Name Pepper Sauce

Unleash the fiery and unforgettable flavors of No Name Pepper Sauce. This hot sauce is crafted with a potent blend of Hot Chili Peppers and Cayenne Pepper, delivering an intense heat that will thrill any spice lover. The addition of Garlic Powder and Poultry Seasoning provides a savory depth, while Sea Salt and a mix of Natural Herbs & Spices create a well-rounded and irresistible flavor profile. Whether you're spicing up chicken, seafood, or vegetables, No Name Pepper Sauce promises to bring a bold kick and a burst of flavor to every dish.

Fiery No Name Pepper Chicken

Ingredients:

- 4 boneless, skinless chicken breasts
- 3 tablespoons No Name Pepper Sauce
- 2 tablespoons olive oil

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- 2 cloves garlic, minced
- 1/2 cup plain yogurt (optional for marinade)
- 1 tablespoon lime juice
- 1/2 teaspoon sea salt (adjust to taste)
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)

Instructions:

1. **Prepare the Marinade:** In a bowl, combine the No Name Pepper Sauce, olive oil, minced garlic, plain yogurt (if using), lime juice, and sea salt. 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 30 minutes, or overnight for the best flavor.
3. **Preheat the Grill or Oven:** Preheat your grill to medium-high heat, or preheat your oven to 400°F (200°C) if you prefer to bake the chicken.
4. **Grill or Bake the Chicken:**
 - **Grill:** Remove the chicken from the marinade and shake off any excess. Grill the chicken breasts for 6-7 minutes on each side, or until the internal temperature reaches 165°F (74°C) and the chicken is cooked through.
 - **Bake:** Place the marinated chicken breasts on a baking sheet lined with parchment paper. Bake in the preheated oven for 20-25 minutes, or until the internal temperature reaches 165°F (74°C) and the chicken is cooked through.
5. **Rest and Serve:** Once cooked, remove the chicken from the grill or oven 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 fiery No Name Pepper Chicken with fresh cilantro and lime wedges for an extra burst of flavor. Pair it with your favorite sides like rice, vegetables, or a crisp salad.

This Fiery No Name Pepper Chicken is sure to impress with its bold and spicy flavors. Enjoy your culinary adventure with every bite! ????

Reviews

There are yet no reviews for this product.

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