

Catch A Fire Sweet & Hot Mango Marinade

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Ingredients: Mango, Onion, Garlic, Sugar, Scotch Bonnet Peppers, Salt, Apple Cider Vinegar, 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

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Discover the perfect balance of sweet and spicy with Catch a Fire Sweet & Hot Mango Marinade. This flavorful marinade features the tropical sweetness of Mango, combined with the intense heat of Scotch Bonnet Peppers. The savory notes of Onion and Garlic, along with the tangy touch of Apple Cider Vinegar, create a well-rounded and vibrant profile. Enhanced with Sugar, Salt, and a blend of Herbs & Spices, this marinade promises to add a bold and unforgettable kick to any dish. Perfect for marinating meats, seafood, and vegetables, Catch a Fire Sweet & Hot Mango Marinade will elevate your culinary creations to new heights.

Grilled Mango Jerk Chicken

Ingredients:

- 8 chicken thighs (bone-in, skin-on)
- 1/2 cup Catch a Fire Sweet & Hot Mango Marinade
- 2 tablespoons olive oil

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- 2 cloves garlic, minced
- 1 tablespoon lime juice
- 1/2 teaspoon salt (adjust to taste)
- 1/2 teaspoon black pepper (adjust to taste)
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)

Instructions:

1. **Prepare the Marinade:** In a bowl, combine Catch a Fire Sweet & Hot Mango Marinade, olive oil, minced garlic, lime juice, salt, and black pepper. Mix well to create a flavorful marinade.
2. **Marinate the Chicken Thighs:** Place the chicken thighs in a resealable plastic bag or a shallow dish. Pour the marinade over the chicken thighs, ensuring that each piece is well-coated. Seal the bag or cover the dish and refrigerate for at least 1 hour, or overnight for the best flavor.
3. **Preheat the Grill:** Preheat your grill to medium-high heat.
4. **Grill the Chicken Thighs:** Remove the chicken thighs from the marinade and shake off any excess. Place the chicken thighs on the preheated grill. Cook for 25-30 minutes, turning occasionally, until the chicken thighs are cooked through and the internal temperature reaches 165°F (74°C). Brush the chicken thighs with additional Catch a Fire Sweet & Hot Mango Marinade during the last 5 minutes of grilling for extra flavor.
5. **Rest and Serve:** Once cooked, remove the chicken thighs from the grill and let them rest for a few minutes. This allows the juices to redistribute, keeping the chicken moist and flavorful.
6. **Garnish and Enjoy:** Serve the grilled chicken thighs with fresh cilantro and lime wedges for an extra burst of flavor. Pair them with your favorite sides like coleslaw, grilled vegetables, or rice and beans.

This Grilled Mango Jerk Chicken recipe with Catch a Fire Sweet & Hot Mango Marinade is sure to impress with its bold and sweet-spicy flavors. Enjoy your culinary adventure with every bite! ?????

Reviews

There are yet no reviews for this product.

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