



**B&B's BEST**  
**YOU ARE WHAT YOU EAT**  
**SO EAT THE BEST**

## Mango Jalapeno Chicken Breasts

### Ingredients

- 4 chicken boneless chicken breasts
- 2 Tbsp. [B&B's Best Mother Clucker Chicken Seasoning](#)
- ½ Cup [B&B's Best Mango Jalapeno BBQ Sauce](#)
- ¼ Cup Olive oil

### Instructions

1. Pour Olive oil in sauté pan.
2. Heat medium low heat.
3. Coat both sides of the chicken with Mother Clucker Chicken Seasoning.
4. Place in pan and cover.
5. Cook for 8 minutes then flip and cook for another 8 minutes.
6. Pour B&B's Best Mango Jalapeno BBQ Sauce over breasts, reduce heat to low and cover.
7. Simmer for 5 to 8 minutes.
8. When internal temperature of chicken reaches 165°, they are done.
9. Serve and enjoy.

