

Spanish Jack's

Coffee Chicken Strips

Preparation: 15 Minutes, Cook Time: 30 Minutes

Yield: 3

Spanish Jack's Cookbook

Coffee Barbeque Sauce Recipes: **Chicken**



Here is a different method of preparing chicken strips. Normally, you would season the meat as it is cooking. Tonight, I wanted to flavor the skillet with leeks, garlic and bell peppers first. Then add the chicken strips, so the chicken can absorb those wonderful flavors. I did not want to just stop there with the flavors. I had to kick it up a notch by adding Spanish Jack's Coffee Barbeque Sauce and Spanish Jack's Red Devil Rub. Wow! The flavors are worth preparing this meal in this different way.

Source: *Connie - Ohio*

2 tablespoons Yogurt Butter	1 1/2 teaspoons freshly ground Black Pepper
2 tablespoons Olive Oil	3 boneless & skinless Chicken Breasts, cut into strips
2 small Leeks	1/4 cup Spanish Jack's Coffee Barbeque Sauce
1 small Red Bell Pepper, cut into strips	1 tablespoon Spanish Jack's Red Devil Rub
1 tablespoon Thyme	
1 1/2 teaspoons minced Garlic	
1 teaspoon Kosher Salt	

Directions:

1. In a medium skillet, add the yogurt butter and olive oil at a medium setting.
2. Wash and cut the leeks in half. Then cut the leeks into thick slices. Place the diced leeks into the hot skillet.
3. Cut the red bell pepper into thin strips. Place the cut bell peppers into the hot skillet.

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4. Add the thyme, garlic, kosher salt, and fresh ground black pepper into the skillet with the leeks and bell peppers. Stir.
5. Cut the chicken breasts into thin strips.
6. When the leeks start to become transparent, move the vegetables to the side of the skillet. Add the chicken strips in the center of the hot skillet. Let the chicken cook for 5-7 minutes before stirring all the ingredients together.
7. When the chicken is fully cooked, add the Spanish Jack's Coffee Barbeque Sauce and Spanish Jack's Red Devil Rub. Stir and continue to cook until the barbeque sauce thickens. Reduce the heat to simmer. You are now ready to serve.




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