

Sixteen Spice Rubbed Chicken Breast with Black Pepper Vinegar Sauce and Green Onion Slaw

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		Green Onion Slaw
1	cup	green onion - coarsely chopped
1/4	cup	red wine vinegar
2	teaspoons	honey
2		serrano pepper
2	tablespoons	mayonnaise
1/2	cup	canola oil
		kosher salt and freshly ground black pepper
1	small	head of purple cabbage - finely shredded
1	small	red onion - halved and thinly sliced
2	teaspoons	poppy seeds
1/4	cup	cilantro - chopped
		chicken
1	tablespoon	ancho chile powder
1	tablespoon	pasilla chile powder
1	tablespoon	ground cumin
1	tablespoon	ground coriander
1	tablespoon	ground ginger
1	tablespoon	brown sugar
2	teaspoons	garlic powder
2	teaspoons	onion powder
1	teaspoon	ground allspice
1	teaspoon	ground cinnamon
1	teaspoon	ground cloves
1	teaspoon	ground fennel seeds
1/4	teaspoon	chile de arbol
		kosher salt
2	teaspoons	black pepper - coarsely ground
1/4	teaspoon	cayenne pepper
4		8 oz chicken breasts - skin on
		Black Pepper Vinegar Sauce
1/4	cup	rice wine vinegar
1/2	cup	extra virgin olive oil
3	tablespoons	dijon mustard
2	teaspoons	honey
1	teaspoon	kosher salt
3/4	teaspoon	black pepper - coarsely ground

Combine sauce ingredients and puree in a blender until smooth.

Combine green onions, vinegar, honey, chiles, mayonnaise, oil, salt and pepper to taste in a blender and blend until emulsified.

Combine the cabbage, red onion and poppy seeds in a bowl, add the dressing and stir until combined. Fold in the cilantro and season with salt and pepper. Cover and refrigerate for up to an hour.

Heat grill to high.

Stir together the ancho powder, pasilla powder, cumin, coriander, ginger, brown sugar, garlic powder, onion powder, allspice, cinnamon, cloves, fennel, chile de arbol, 2 tablespoons salt, black pepper and cayenne in a small bowl.

Brush both sides of the breasts with the oil and season with salt. Rub the top side of each breast with a few tablespoons of the rub and place on the grill, rub side down. Grill until golden brown and slightly charred, 3 to 4 minutes. Turn the breasts over and continue grilling until cooked through, 4 to 5 minutes longer.

Remove chicken from grill and drizzle with black pepper sauce. Tent with foil and let rest 5 minutes. Serve with slaw.