**Soy Saucy Grilled Chicken**

Pair with Bok Choy Salad with Peanut Dressing. Note: reserved some of the pineapple juice from this recipe for the marinade in this one.

**Serves 2-4**

**Ingredients:**

2 large boneless, skinless chicken breasts sliced in half lengthwise

2 T Olive oil

2 T Soy Sauce

1 T Worcestershire sauce

½ t ground ginger

¼ t dry mustard

¼ t onion powder

1/8 t red pepper flakes

1 T Pineapple juice

**Preparation:**

Whisk together marinade ingredients. Place chicken in glass dish or plastic resealable bag, pour marinade over all. Marinate for 20 minutes. Prepare grill and heat to medium high. Grill chicken for 3 minutes per side or until cooked through. Let rest for a few minutes before serving.

Serve with Bok Choy salad with Peanut Dressing and basmati brown rice.

**Serve With:**

* [Merlot](https://store.pedroncelli.com/SHOP.AMS?LEVEL=MID&CATCODE=MEDIUM)