







Grilled Chicken Time & Temp Chart

Perfectly Cooked Chicken
Every Time 🔥

 CUT	 GRILL TEMP	 COOK TIME	 INTERNAL TEMP
Breast (Boneless)	400-450°F	6-8 min per side	165°F
Breast (Bone-in)	375-400°F	10-12 min per side	165°F
Thigh (Boneless)	400-450°F	5-7 min per side	165-175°F
Thigh (Bone-in)	375-400°F	10-15 min per side	170-175°F
Drumsticks	375-400°F	20-25 minutes	170-175°F
Wings	400-450°F	20-25 minutes	165°F



Pro Tip: Use a meat thermometer for accuracy
Grill times vary by thickness and grill type

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