

Moroccan Chicken

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Did you know you could use yogurt as part of your marinade? And it also creates a nice char when you grill it. You could use yogurt marinades for chicken, lamb and steak. Today we are going to Morocco with my Moroccan spices which you probably didn't know you have in your pantry. This super easy Moroccan chicken recipe is winner winner, chicken dinner!

Serves: 4 Total cook time: 25 minutes

- ½ cup plain yogurt
- 2 Tbsp lemon juice
- ½ cup fresh cilantro, chopped
- 2 Tbsp olive oil
- 2 tsp garlic, minced

- 2 tsp smoked paprika
- 1½ tsp ground cumin
- 1 tsp turmeric
- 1 tsp coriander
- ½ tsp ground ginger
- ½ tsp cinnamon
- Salt and Pepper to taste
- ½ tsp cayenne pepper
- 2 pounds boneless, skinless chicken breasts or thighs

Using a shallow glass dish, combine yogurt, lemon juice, cilantro, olive oil, garlic, smoked paprika, cumin, turmeric, coriander, ginger, cinnamon, salt, pepper and cayenne; mix until well combined.

Salt and pepper your chicken then add to the dish with the marinade, turning until well coated.

Cover and refrigerate for at least 3 hours, or overnight. (Overnight is best - It will increase flavor)

Preheat grill (indoor or outdoor) to medium heat. Place chicken on grill (discard any excess marinade)

Grill chicken about 7-8 minutes per side. Let sit for a few minutes before slicing.

You can also reserve some marinade (before adding the chicken) and drizzle over chicken when done.

This is great with pita bread or if want a complete dinner this pairs perfectly with cous cous !