

Recipe: Simple Moroccan Grilled Chicken Breasts

Ingredients:

- ½ cup plain yogurt
 - ½ cup chopped fresh cilantro (or 1 ½ tsp ground coriander)
 - 1 tbsp olive oil
 - 2 cloves garlic, minced
 - 1 ½ tsp paprika
 - 1 ½ tsp ground cumin
 - 1/2 tsp salt
 - 1/2 tsp ground black pepper
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- 1 ½ lbs skinless, boneless chicken breasts

Directions:

Mix the marinade ingredients (yogurt, cilantro, olive oil, garlic, paprika, cumin, salt, pepper) together in a medium sized bowl. Add the chicken pieces to the bowl and coat with marinade. Cover and chill in the refrigerator 8-12 hours.

Preferably use a regular gas or charcoal grill. But if you don't have a grill, you can use a cast-iron pan on your stove. Grill the chicken breasts a couple of minutes on each side, until cooked through. Try not to overcook, or else they will dry out.

Makes 4 servings. Enjoy!