

Indian Spice Rubbed Chicken

Ingredients:

3 ½ lbs. bone-in chicken
2 Tb. Garam Masala
1 lemon, zested and juice of half
2 Tb. chopped cilantro
2 cloves garlic, minced
1 Tb. freshly grated ginger
½ tsp. cayenne pepper
1 tsp. cumin
2 tsp. salt
½ tsp. black pepper
¼ cup oil

Directions:

Preheat the grill to medium heat. Place the chicken in a large baking dish.

In a separate bowl, combine all the remaining ingredients and mix well.

Rub the mixture over the chicken, coating completely.

Grill the chicken for approximately 30-40 minutes, turning once. At 30 minutes, probe one piece with a knife.

If the juices run clean, remove from heat. *You could use boneless, skinless chicken breasts. Grill over medium heat for approximately 12 minutes.



YIELD: 8 servings
PREP TIME: 15 minutes
COOK TIME: 40 minutes

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<http://www.aspicyperspective.com/indian-spice-rubbed-chicken-and-giveaway/>