

Moroccan Chicken



4 boneless chicken breasts	1/8C olive oil
2T Ras el Hanout spice blend	Kosher salt
2 cloves garlic, chopped	1t dried or fresh Cilantro
1 Pequin chili, seeded and chopped	1t dried or fresh Mint
Juice and zest of 1 Lemon, plus two thin slices	

Mix Ras el Hanout, garlic, chili, lemon juice and zest, olive oil and salt in a bowl. Spread mixture all over chicken and let it set 15, or up to 60 minutes in refrigerator. Preheat oven to 350°. Place chicken in a roasting pan drizzled with olive oil and roast for 25 minutes or until juices run clear. Add 2T water or chicken broth to pan halfway through cooking time. (can also be grilled, or; chicken can be cut into bite-sized pieces and used on skewers) When done, sprinkle with Cilantro and Mint and serve.

Captain's Note:

Great served with rice that's been mixed with golden raisins and almonds, and a fresh salad!