

- Hot Spiced Chicken with Lemon Juice (Libya)**Ingredients**

- 6 Boneless Breasts of Chicken -- cubed
- 1 Tablespoon Salt
- 3 Cloves Garlic -- finely chopped
- 1/2 Teaspoon Cayenne
- 1 Teaspoon Turmeric
- 1/4 Cup Olive Oil
- 1 Medium Onion -- finely chopped
- 4 Whole Cloves
- 2 Teaspoons Cumin Seeds
- 1 Teaspoon Coriander Seeds
- 2 Tablespoons Tomato Paste
- 2 Lemon Juice

Directions

Combine salt, garlic, cayenne, turmeric and chicken. Let rest 15 minutes. Heat oil and brown chicken well. Add onion and sauté until just soft. Add cloves, cumin and coriander. Sauté 2 minutes. Add tomato paste and 1 cup water. Cover the pan and simmer for 20 minutes. Add lemon juice, stir and serve.

Serves 6