

Indian Chicken

Ingredients:

6 Chicken breasts, skinless and deboned
2 cup Plain Yogurt
½ cup Extra Virgin Olive Oil
¼ cup Lemon Juice
3 tsp Fresh Ginger, sliced and finely chopped
1 tsp Crushed Garlic
4 tsp Cumin
1½ tsp Cardamom
2 tsp Cayenne Pepper
2½ tsp Salt



Directions:

Put all ingredients in a large zipper bag and allow chicken to marinate for a few hours or overnight.

Preheat oven to 450°F.

Remove chicken from marinade and place in a 13x9 pan lined with foil. Bake for 30 minutes or until juices run clear.