

Recipe adapted from www.touregypt.net



Ancient Marinated Chicken

2 chicken breasts, cubed
1 onion, grated
3 cloves garlic, minced
1/2 T fresh cilantro
1/2 c olive oil
2 T ground cumin
1 T ground coriander
1 t cayenne pepper

Cut the chicken breasts into 1" cubes and place in a sealable plastic bag.

In a food processor grate the onion, cilantro and garlic. Once pureed, place in a medium-size mixing bowl and add the olive oil, cumin, coriander and cayenne pepper. Mix well and pour into the bag with the chicken. Shake the bag around to coat the chicken and refrigerate for a minimum of up to six hours.

While heating the grill or broiler, thread the chicken onto skewers. Place skewers on the grill or in the broiler and heat until cooked thoroughly, approximately 4-5 minutes per side. Make sure to baste the chicken throughout the cooking process with the extra marinade. Do not overcook and dry out the chicken. Serve immediately inside of a pita with cumin couscous or lemon wedges.