

# Indian Spice Rubbed Chicken

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## **Ingredients**

3  $\frac{1}{2}$  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  
 $\frac{1}{2}$  tsp. cayenne pepper  
1 tsp. cumin  
2 tsp. salt  
 $\frac{1}{2}$  tsp. black pepper  
 $\frac{1}{4}$  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.