



Chicken with Lemon, Cumin, and Mint



Ingredients:

Zest of 1 lemon, removed with a vegetable peeler
1/2 cup fresh lemon juice (about 2 large lemons)
1/3 cup lemon olive oil or olive oil
2 tablespoons finely shredded fresh mint leaves
2 garlic cloves, minced
1/2 teaspoon paprika, preferably hot
1/2 teaspoon ground cumin
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper
4 chicken wings, bony tips removed and discarded
4 boneless chicken thighs, halved lengthwise

Preparation:

Stir together the zest, lemon juice, lemon oil, 1 tablespoon of the mint, half the garlic, the paprika, cumin, salt, and pepper with a fork, in a large bowl. Add the chicken and turn to coat. Let stand at room temperature for 30 minutes, turning occasionally.

Preheat the broiler. Place the chicken on the broiler pan and broil 4 to 5 inches from the heat, turning once, for about 5 minutes on each side, or until golden brown and just cooked through.

Transfer the chicken to a platter, garnish with the lemon wedges, sprinkle with the remaining 1 tablespoon mint and garlic, and serve



Vinaigrette



Oil and vinegar to tap, taste and treasure

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