



## Recipes

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# Moroccan Spiced Chicken Skewers

Serves 1

### Ingredients:

.25 tsp. Turmeric

2 tsp. Chile Powder

1.5 tsp. Cumin

.5 tsp. Cinnamon

.5 tsp. Salt

.5 tsp. Black Pepper

Vegetable Oil

12 oz. Boneless, Skinless Chicken Breasts, cut into 2" strips

12 6" Bamboo Skewers , soaked in water

### Directions:

1. Mix dry spices together.

2. Brush chicken strips with vegetable oil and coat with spices.

3. Let sit 4-8 hours or overnight.

4. Preheat grill to medium heat.

5. Add chicken skewers flipping once until minimal internal temperature reaches 165°.