

# Grilled Moroccan Chicken Recipe

**Prep Time:** 10 minutes    **Cook Time:** 10 minutes    **Total Time:** 20 minutes

Moroccan chicken is tender, succulent, and full of exotic flavor. It's an easy recipe that can be prepped in advance, making it the perfect dish for company. Tzatziki sauce brings this chicken to a whole new level, so go ahead and make the tzatziki recipe P.S. Keep in mind, you must marinate at least 4 hours or overnight before grilling your chicken.

**Author:** Natasha of NatashasKitchen.com

**Course:** Main Course

**Cuisine:** Mediterranean

**Skill Level:** Easy

**Cost to Make:** \$8-\$10

**Servings:** 6 -8



## Ingredients

- 4 Tbsp **olive oil**
- 4 Tbsp **fresh lemon juice**
- 3 garlic cloves
- 1 tsp ground coriander
- 1/4 tsp ground cumin
- 1 tsp sweet paprika
- 1/8 tsp chili powder
- 1/2 Tbsp **salt**
- 1/2 tsp ground black pepper
- 1/2 bunch fresh parsley
- 1/2 bunch fresh cilantro
- 4 skinless boneless chicken breasts

## Instructions

1. Put all ingredients into food processor except for the cilantro , parsley and chicken. Pulse the marinade 5-7 times times to mince the garlic.
2. Next, add in cilantro and parsley and pulse it a few more times. Pulse until your cilantro and parsley look chopped (your chicken will look prettier if you don't puree it. Hey now, prettiness counts, especially when you're serving something for company).
3. Slice the chicken in half lengthwise to make make 8 thinner chicken breast pieces. Transfer chicken breast into a large ziploc bag (or bowl).
4. Pour marinade over chicken and smoosh/toss to evenly coat the chicken. Let it sit at least 4 hours or over night.
5. Grill the chicken on medium heat just until cooked through.

## Recipe Notes

Another great tip from my Cousin Alla:

Double this recipe and divide it in half. Grill one portion and place the other half in a large gallon-sized ziplock bag. Remove excess air from the bag, then lay it flat in the freezer for another night (note: it defrosts quicker when you freeze it flat vs bunched together). When you decide to grill the marinated chicken just transfer from the freezer to the fridge and it will marinate as it defrosts.

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