

# TURMERIC CHICKEN



## SERVING SIZE

5



## INGREDIENTS

### ITEM

Lemon Juice  
Olive Oil  
Turmeric  
Red Chili Flakes  
Kosher Salt  
Black Pepper

### QUANTITY

½ Cup  
¼ Cup  
2 Tsp.  
½ Tsp.  
1 Tbsp.  
1 Tsp.

### ITEM

Saffron  
Skinless, Boneless Chicken  
Shallot, Sliced  
Garlic Cloves, Smashed and Peeled  
Chopped Parsley, for Serving  
Lemon, Cut Into Wedges

### QUANTITY

1 Pinch  
2 Lbs.  
1  
2  
¼ Cup  
1



## PREPARATION

- In a large bowl, whisk together lemon juice, olive oil, turmeric, red chili flakes, salt, black pepper, and saffron.
- Add chicken, sliced shallot, and garlic to the marinade. Toss well to coat. Let marinate for 20-30 minutes.
- Heat a large skillet over medium heat. Add the chicken along with the marinade.
- Cook chicken 6-7 minutes per side, or until golden and cooked through.
- Remove from heat and let rest for 2-3 minutes.
- Serve garnished with chopped parsley and lemon wedges. Enjoy!