

TURMERIC CHICKEN

SERVING SIZE

5

INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Lemon Juice	½ Cup	Saffron	1 Pinch
Olive Oil	¼ Cup	Skinless, Boneless Chicken	2 Lbs.
Turmeric	2 Tsp.	Shallot, Sliced	1
Red Chili Flakes	½ Tsp.	Garlic Cloves, Smashed and Peeled	2
Kosher Salt	1 Tbsp.	Chopped Parsley, for Serving	¼ Cup
Black Pepper	1 Tsp.	Lemon, Cut Into Wedges	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!