

Moroccan Chicken Brochettes

Serves 4-6



2 lb boneless, skinless chicken breasts
Chermoula sauce for marinade and serving (recipe follows)

Cut the chicken into 1 1/2 inch cubes. Pour about 1/2 of the chermoula over the chicken and marinate in a covered glass bowl or freezer bag in the refrigerator for at least 4 hours or overnight. Thread the chicken onto skewers, about 5 pieces per skewer. If you are using wooden skewers, soak them in water for about an hour before using. Preheat the grill to medium. Grill the chicken for about 5 minutes per side or until cooked through (165F). Serve with some couscous and the reserved chermoula sauce for dipping.

Chermoula Sauce

Adapted from Gourmet, April 2001 via Epicurious

1/2 cup chopped fresh cilantro
1/2 cup chopped fresh flat-leaf parsley
4 cloves garlic
1/3 cup fresh lemon juice
2 teaspoons paprika
1 teaspoon salt
1 1/2 teaspoons ground cumin
1/4 teaspoon cayenne
1/2 cup olive oil

Place all of the ingredients except the olive oil in a blender and blend until smooth. Slowly drizzle in the olive oil with blender running. Chermoula can be stored in refrigerator for at least a few days.