Coriander Cumin Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 chicken breast (I used huge ones lol, you can put two.)
- A handful of coriander
- A teaspoon of cumin (ground)

- A teaspoon of oregano (dried)

- A teaspoon of basil (dried)
- 2 cloves of garlic

- Salt and pepper
- Red pepper flakes or fresh red chilies, chopped up.
- 1 medium onion, diced.
- Olive oil
- 1/4 cup of lime juice

Instructions

Recipe easily serves two. Eyeball it, pretty much. Here's an approximate amount of what I used.

Recipe is a great canvas for other things. You can add curry powder, paste and other veggies. I would see this boding well with some capsicum (green, red, yellow). I used green beans because that is all I had at the moment.

This is quick, a very quick and easy recipe. Just process and stirfry. This is also great alone with a bowl of rice.

1. Process everything except the chicken and onion in the food processor until it's a nice paste.
2. Put the paste on the chicken and refrigerate or use immediately.
3. On the wok or pan, spray with cooking spray. Add onion.
4. Cook onion till transparent then add the chicken and stirfry well until cooked.
5. Serve with rice.