

# Tandoori Spice-Rubbed Chicken



## Ingredients

4 chicken breasts (skinless and boneless)  
4 T paprika  
2 T coriander, freshly ground  
2 T cumin, freshly ground  
2 T kosher salt  
1 T Sweet'n Low brown sugar  
1 t freshly ground black pepper  
1 t turmeric  
1 t ground ginger  
1/2 t ground cinnamon  
1/2 t cayenne pepper  
Cooking spray

## Directions

Combine all the spices in a bowl and mix well. Dip chicken cutlets in the mixture, and let it sit for approximately half an hour. Spray the chicken lightly with cooking spray and put in broiler pan. Broil until brown on one side, turn and brown the other side. Slice and serve with side dish of your choice.

Optional - You may add extra cayenne pepper to make recipe spicier or omit it if you prefer mild flavoring.

Recipe may be made on grill as well.