



Heat a grill with coals and brush the rack with oil to prevent the chicken from sticking. If you are underway at sea, you can also do this on a grill pan coated with nonstick spray.

Remove the chicken breasts from the marinade, sprinkle well with salt and pepper, and grill them for about 2 - 3 minutes on each side, until nicely browned.

Remove from the heat to a plate. Tent and allow to rest for 3 - 5 minutes.

Plate the Veggies with Ras El Hanout on the bottom of a serving platter and then top with the chicken. Dust with julienned cilantro and a squeeze of fresh lime juice on top. Add a little bit of salt to finish.



Place the seasoned veggies back in the fridge for about 20 - 30 minutes to let the flavors marry.

You can add **WHATEVER** veggies you like - diced red pepper, shredded carrots, red onion, vidalia onion, etc.