

Recipe

### Tequila Lime Chicken over Ras El Hanout Seasoned Bean and Veggie Salad

Category

Main - Meat

Description

Deliciously savory chicken breasts that make a great entree, salad topping or wrap filler!

Servings

Might want to make a little extra!



#### Ingredients

0.25	С	Gold Tequila	for the marinade
0.50	С	Lime Juice	for the marinade
0.25	С	Orange Juice	for the marinade
0.50	T	Chili Powder	for the marinade
0.50	T	Jalepeno	for the marinade
0.50	Т	Garlic	for the marinade
1.00	t	Salt	season after marinating
0.50	t	Pepper	season after marinating
4.00		Chicken Breasts	Boneless, Skinless
		Veggies w/ Ras El Hanout	See recipe 1752
		Lime	for serving
		Cilantro	for serving
		Salt	for serving

### Instructions

Combine the tequila, lime juice, orange juice, chili powder, jalapeno pepper, garlic, salt, and pepper in a large bowl. Cut the chicken breasts in half lengthwise (butterfly them, but you don't need to leave them connected). Add the chicken breasts to the marinade. Refrigerate overnight or up to 4 days.



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 spary.

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 a of fresh lime juice on top. Add a little

bit of salt to finish.



Recipe			
Ras El H	anout	Spice	
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Category Condiment			
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Description			
A complex, a	romatic	spice blend often ccan cuisine	<del></del>
associated w	ith ivioro	ccan cuisine	
Servings			
2 Ta	blespoor	ns	
Ingredients			
1.00	t	Cumin	
1.00	t	Dried Ginger Salt	
1.00 0.75	t	Black Pepper	
0.73	t	Cinnamon	
0.50	t	Ground Coriander	Seeds
0.50	t	Cayenne	
0.50	t	Allspice	
0.25	t	Ground Cloves	
Instructions			
Combine a	ll ingred	lients and mix with a fork	c or whick
	ıı ırıgr <del>e</del> d	nents and mix with a 1018	VOI WITION.
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Recipe

### Black Beans, Corn and Veggies with Ras El Hanout Seasoning

Category	
Vegetable Side	

Description

A delicious protein-rich salad flavored with a robust seasoning blend. Use whatever your favorite beans and veggie happen to be! Add Quinoa for an extra protein punch.

Servings

8

#### Ingredients

6.00	t	Ras El Hanout Spice	Recipe 1374 - 1 t per cup of veggies or to taste
1.00	С	Black Beans	
1.00	С	Kidney Beans	
1.00	С	Chick Peas	
1.00	С	Cucumber	
1.00	С	Corn	
1.00	С	Cherry tomatoes	
4.00	T	Green Onion	

#### Instructions

Drain and rinse the beans, drain corn and cut the cucumbers and tomatoes in cubes about the same size as the beans, maybe a little larger.

Season the veggies to taste, about 1 teaspoon per cup of veg is a good guideline.



Place the seasoned veggies back in the fridge for about 20 - 30 minutes to let the flavors marry.			
ou can add WHATEVER veggies you like - diced red pepper, shredded carrots, red onion, idalia onion, etc.			