

Turkish Spiced Chicken

This is from the *Telegraph Magazine*. The spicing in the marinade sounded interesting so I was keen to give it a try. The recipe suggested marinating the chicken for up to two hours but I gave it three.

This is good served with some salad leaves and garlic yogurt - just grate 2 garlic cloves into 250g Greek yogurt; it's a sort of healthier Alioli sauce.

Planning

serves:	4
prep time:	1 mins
cooking time:	1 hr

Ingredients

8 boned chicken thighs,
skinned
75ml olive oil
juice of 1 lemon
1½ tsp ground cumin
1½ tsp Aleppo pepper (aka
Pul Biber)
1 tsp ground allspice
4 cloves garlic, crushed
Salt & pepper

Method

Whisk together the olive oil, lemon juice, garlic, spices and some salt and pepper. Put the chicken in a glass bowl and pour over the marinade. Let the chicken marinate for a couple of hours in the fridge.

When ready to eat, heat a griddle or frying pan until very hot. Shake off excess marinade from the chicken and add to the pan. Cook on a high heat to get a good colour, then reduce the heat and flip the chicken pieces over. Cook them until cooked through with no pink juices running when pierced.