



Here is what you are going to need for this:

8 skinless chicken thighs

2 cups plain yogurt

1 large lime, juiced

1 large lemon, juiced

1 tablespoon ground cumin

1 teaspoon ground coriander

1 tablespoon curry powder

2 teaspoons garlic powder

1 teaspoon ground cinnamon

Salt & Pepper

In a bowl whisk together the yogurt with the lime and lemon juice. Add all the spices and season generously with salt and pepper.

Rinse and pat dry the chicken. Place it in a container and pour the marinade on top. Cover and refrigerate it for a minimum of 4 hours.

Heat your grill on high for 20 minutes. Clean the grids well and oil them with a wad of paper towel soaked in olive oil. Reduce the heat to medium. Remove the chicken from the marinade. Discard the marinade. Place the chicken on the grill and cook, flipping frequently with tongs, for 25 to 30 minutes until fully cooked through. A meat thermometer should register 165 degrees. Serve and enjoy!

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