

## **Cinnamon Scented Chicken Breasts**

2-1/2 to 3 tbsp/40 to 45 ml fresh lemon juice

1/2 tsp/2.5 ml Garlic Powder

1/2 tsp/2.5 ml Watkins Curry Powder

1/4 tsp/1.2 ml Watkins Purest Ground Cinnamon

1/8 tsp/0.6 ml Watkins Black Pepper

Freshly ground, to taste coarse Sea Salt

4 skinless, boneless chicken breast halves

### **Directions**

Combine lemon juice with all ingredients except chicken; mix well. Add chicken and turn to coat all sides. Allow to marinate at room temperature for 15 minutes. Grill or broil chicken 5 minutes per side, or until cooked through.