

## Spice Marinated Chicken Breasts

### Ingredients:

3 tbsp/45 mL fresh lemon juice

1/2 tsp/2.5 mL Watkins Gourmet Garlic Powder

1/2 tsp/2.5 mL Watkins Gourmet Curry Powder

1/4 tsp/1 mL Watkins Gourmet Purest Ground Cinnamon

1/8 tsp/0.5 mL Watkins Gourmet Pure Ground Black Pepper

To taste,

Watkins Gourmet Coarse Sea Salt, freshly-ground

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.

Makes 4 servings.

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