

## Moroccan Spiced Chicken

Servings: 2

### INGREDIENTS

- 4 ea Chef's Line™ original chicken for osso buco
- 1 T Moroccan spice rub
- 2 T harissa paste
- 1 ea cucumber (English), finely chopped
- 1 c Monarch® melon yogurt with mint dressing
- ½ t cumin
- pinch cayenne pepper
- 4 leaves fresh mint, finely chopped

### PREPARATION

Rub chicken with spice rub. Bake in 350° oven for 18 to 20 minutes. Toss in harissa. To prepare cucumber raita, mix cucumbers, dressing, spices and mint.

