

Berbere Chicken

Original Recipe by Shawna Horton for Power Nation Family



Ingredients:

4 chicken thighs or breasts, washed and dried (vegan option: substitute cauliflower/cauliflower steaks or tofu and reduce cooking time until warmed through or fork tender)

Berbere seasoning

Directions:

Preheat oven to 350 degrees.

Place chicken in oven safe dish and coat both sides with Berbere seasoning. Bake for 30-35 minutes, until cooked all the way through. Halfway through cooking, remove from oven and baste. Place back in oven to continue cooking. Let rest after cooking.

Serve with Roasted Cauliflower.

Berbere Seasoning:

(from food.com)

2 T cayenne pepper

5 t sweet paprika

1 T salt

1 t ground coriander

½ t ground ginger

½ t ground cardamom

½ t ground fenugreek

¼ t ground nutmeg

¼ t ground allspice

⅛ t ground cloves

Combine and whisk together all ingredients. Store in airtight container.