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Curry Chicken

Ingredients:

Chicken breast, 6 oz.
Cumin, 1 tbsp
Curry powder, 1 tbsp
Garlic, minced, 2 cloves
Olive oil, 1 tbsp

Directions:

1. Make a dry rub by combining curry powder, cumin, and minced garlic. The juice from the garlic will help wet the mix.
2. Dip the chicken breast in the mix and rub.
3. Plastic in wrap and leave in the fridge until you're ready to grill.
4. Cook chicken for five minutes on each side until it reaches an internal temperature of 185 degrees F.