Berbere Chicken Platter

Berbere spiced chicken grilled and finished with charred lemon.
Served with a side of garlic roti and grilled summer squash.



PREPARATION

Yield: 10 servings

1. Marinate chicken leg quarters: In a mixing bowl, combine vegetable oil, berbere spice blend, and chicken leg quarters until chicken is completely coated in oil and spices. Cover and chill for at least 2 hours (up to overnight).
2. Grill marinated chicken and lemon halves: Grill chicken on medium heat for ~20 minutes (10 minutes per side) until chicken has reached an internal temperature of 165°F. Grill lemon halves for 2-3 minutes until charred.

INGREDIENTS

- [ ] 10 Noor Al-Jabal® Fresh Bone-in Leg Quarters, Skin-on (25606)
- [ ] 2 cups vegetable oil
- [ ] ⅔ (.66) cup berbere spice blend
- [ ] 5 lemons, halved and grilled

NOTES

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