



Chicken with Curry Crust

From dulcetcuisine.com

4 large boneless skinless chicken breasts

Marinade:

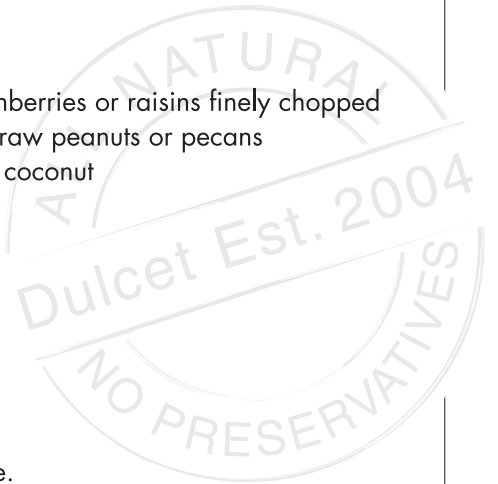
- ½ c fresh orange juice
- 1 t orange zest
- ¼ c plain yogurt (optional)
- 2 t curry rub

Crust:

- 3 T curry rub
- ¼ c dried cranberries or raisins finely chopped
- ½ c chopped raw peanuts or pecans
- ½ c shredded coconut

2 T melted butter or oil

1. Prepare the marinade by combining ingredients in a small bowl.
2. Rinse the chicken breasts, pat dry and place in marinade.
3. Marinate in the refrigerator for 1-3 hours.
4. Combine the crust ingredients in a bowl and pour onto large plate.
5. Remove the chicken from the marinade and dredge in the crust mixture.
6. Press on the crust to help it adhere to the chicken.
7. Place the breast in an oiled baking sheet.
8. Drizzle the butter or oil over each breast.
9. Place in a 425 degree oven and roast for 20-25 minutes or until cooked through.



Notes: _____
