Chicken Tandoori

Ingredients

2 lb boneless-skinless chicken breast

As needed: peanut oil

S+P TT

2 T minced ginger

1 T chipotle powder

2 tsp cumin

2 tsp paprika

1 tsp tumeric

1 C plain greek yogurt

2 T lime juice

1 lb yukon gold potatoes, large dice

1 bunch cauliflower, florets removed

2 bunches broccoli, florets removed

1 small red onion, sliced thinly

Procedure

1) Preheat the oven to 400F

2) Combine all the ingredients through the lime juice in a plastic bag, mix well to combine and marinate the chicken for 30 minutes at room temperature

3) While the chicken is marinating, Prep the vegetables and place on the baking sheet until the chicken is done marinating

4) Once the chicken is done marinating, pour all the contents of the bag on the sheet tray on top of the vegetables.

5) Bake until the chicken reaches an internal temperature of 160F, remove from oven, let rest 5 minutes, cut into bite-sized pieces and toss with the vegetables in a large bowl.

6) Portion out and serve