Indian-style Chicken with vegetables

Ingredients

2 lb chicken breast

**Vegetables**

1 large red onion, sliced

4 zucchini, large dice

1 pint cherry tomatoes

8 baby potatoes, white or red, halved

As needed: EVOO

S+P TT

**Marinade**

1 C plain yogurt

S+P TT

1 tsp minced garlic

1 tsp tumeric

1 tsp cumin

2 T tomato paste

Procedure

1. Preheat oven to 350F
2. Combine all the ingredients for the marinade in the large baking dish, add chicken, and let marinate in the fridge for at least 2 hours, with the last 30 minutes at room temperature
3. While the chicken is marinating, prep the vegetables, and prepare in a smaller baking dish
4. Once chicken is done marinating, bake until the internal temperature reaches 160F, baking the vegetables at the same time for 25 minutes. Make sure the potatoes are flat-side down so they brown well.
5. When the chicken is done, remove from the stove, let cool, remove from sauce and cut into bite sized pieces.
6. Once all of the ingredients are done, toss together well, check seasoning and portion out