

GRILLED CHICKEN WITH SESAME ROASTED CARROTS

(from the Bewitching Kitchen)

for the chicken:

6 boneless, skinless chicken thighs
1/4 cup grapeseed oil
1/4 cup red wine vinegar
1 tsp ground coriander
1/2 tsp ground cumin
1/2 tsp chilli powder
1 tsp fine sea salt
amchur to taste for serving

for the carrots:

6 large carrots, peeled and cut in half lengthwise
1 Tbsp extra-virgin olive oil
1 Tbs sesame oil
2 tsp black sesame seeds
Urfa pepper and salt to taste
Fine sea salt

for the dressing:

1/4 cup rice wine vinegar
1 Tbsp sesame oil
1 Tbsp agave nectar
salt to taste
lettuce and tomatoes for salad

Marinate the chicken. Mix all the ingredients except the amchur, whisk well. Add to the pieces of chicken and leave for 4 hours or more. Remove from the marinade, grill until done, about 8 minutes per side on a hot grill. Cut in small pieces to serve.

Make the carrots. Mix the two oils together, coat the carrots with the mixture, add sesame seeds and spices. Roast in 425F oven until golden brown at the edges.

Make the dressing by whisking all ingredients together. In a large bowl, toss the lettuce and tomatoes with some of the dressing. Place carrots and chicken on top, still warm, drizzle a little additional dressing, and sprinkle amchur over the chicken pieces. Serve right away.