

Seville: Cumin, Orange, Paprika Chicken



Serves 4

**Prep 5 mins
+ 1h marinating**

Cooking 15 mins

Easy

Ingredients

- 1 heaped tsp cumin seeds
- 4 skinless chicken breasts, cut into chunks
- 1 tsp smoked sweet paprika
- 1 tsp ground turmeric
- 1 small orange or 1/2 large, zested and juiced, plus wedges to serve
- 2 tbsp olive oil

1. Toast the cumin seeds in a dry pan until fragrant then grind to a powder using a pestle and mortar.
2. Put the chicken in a shallow bowl with all the other ingredients, plus some freshly ground black pepper. Toss in the marinade, then cover and leave at room temperature for 1 hour (or in the fridge overnight).
3. Heat a large griddle or frying pan over a medium-high heat. Season the chicken generously with salt, mix well and then add to the pan without shaking off any excess marinade. Leave for 2-3 minutes without moving, to char and brown, then turn the chicken pieces over and cook for a further 2-3 minutes, until cooked through - you might need to do this in two batches. Skewer, if you like, and serve with extra orange wedges for squeezing over.