

Ma Rotisserie Chicken

There.Design

Ingredients:
ground cumin
wet paprika

and coriander
ground turmeric
black pepper (optional)

and rotisserie chicken
chicken cubes

with rice, noodles or salad

Directions:

Measure out the spices and stir together.

Sauté chicken in pan over medium heat. Most rotisserie chicken releases its own juice for sautéing. If you use meat sticks, use a small amount of neutral oil. Once the chicken begins to heat, sprinkle the spices over the chicken.

If the chicken is a little dry, add chicken broth. Stir and cook until the chicken looks like the meat and the spices become one.