

Cinnamon Broiled Chicken with Raita

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		salt and pepper
1/4	teaspoon	cinnamon
1		cut up chicken (about 3 lbs)
1		cucumber - peeled, seeded and chopped
1/4	cup	whole-milk plain yogurt
1/4	cup	sour cream
2	tablespoons	cilantro - chopped
1/4	teaspoon	ground cumin

Preheat broiler. In a small bowl, mix 3/4 tspn salt, 1/4 tspn pepper, and the cinnamon. Sprinkle on the chicken. Put the chicken, skin side down, on a broiler pan, and broil about 6 inches from the heat for 15 minutes. Turn the chicken, and broil until the skin is crisp and brown, about 15 minutes more.

Meanwhile, in a small bowl, stir together the cucumber, yogurt, sour cream, cilantro, cumin, and 1/4 tspn each salt and pepper. Serve chicken hot with raita on the side.