

Ingredients

~4 boneless skinless chicken breast halves
1 loaf good sourdough bread, sliced
~1 cup Greek yogurt
~1 Tbsp Curry Powder (Red)
~1/2 Tbsp Cumin
~1/2 Tbsp Turmeric
~1/2 Tbsp ground Coriander
~1 tsp Cayenne pepper (to taste)
~ 2-3 Tbsp fresh Cilantro, chopped
salt
pepper

Equipment:

George Foreman/ some other type of grill
Toaster/ Toaster oven/ Conventional oven (for toasting bread)
small bowl for mixing dressing
cutting board
sharp knife
tongs

Recipe:

- Preheat grill
- Clean and lightly season chicken breast halves with salt and pepper, then cook until done. Set aside to rest.

Meanwhile

- Put Greek yogurt in bowl.
- Mix in all seasonings and Cilantro (chopped)
- toast bread (if using conventional oven, place on cookie sheet and bake @ 425 degrees for approx 3-5 mins)

-Slice chicken breast halves into medallions
-put dressing on toasted bread, top with chicken slices
-eat