



Moroccan chicken with avocado sauce & bacon

4 chicken breasts

Moroccan spice mix (premade or homemade)

4 bacon rashers, rind removed and diced

For the avocado sauce

1 avocado, split in half, pitted & skin removed

1/2 cup Greek yoghurt

1 small garlic clove or 1/2 large garlic clove, minced

Juice of 1 lime, or to taste

Salt and pepper, to taste

Cut chicken breasts through the middle lengthways so they are half as thick. In a baking dish, spread out chicken breasts, drizzle with oil and sprinkle both sides of chicken generously with Moroccan spice mix. Cook chicken breasts on BBQ or grill until well cooked. Fry bacon on BBQ also or in a small frying pan until crispy.

To make avocado sauce blend all ingredients until smooth. Serve chicken covered with avocado sauce and topped with crispy bacon.

Serves : 4-6