

## Moroccan Chicken

### Marinade for chicken:

- Tablespoon cinnamon
- Tablespoon cumin
- Tablespoon paprika
- Pinch of cayenne
- Two cloves garlic
- Handful cilantro
- Half cup olive oil
- Salt-and-pepper

Throw all ingredients into blender blend well. Marinate chicken overnight  
Pansear chicken skin side down.  
Finish in the oven

### Chimachurri:

- Handful fresh parsley
- Handful fresh cilantro
- Handful fresh oregano
- Juice of one fresh lime
- Teaspoon chili flakes
- Two cloves garlic
- One cup extra virgin olive oil
- Salt-and-pepper

Blend all ingredients well and blender

Cook couscous till done in chicken stock. Sautéed kale with blanched brussels sprouts mix with couscous



From the kitchen of **Adam Kirby**  
Chef / Co-owner Bistro 217

### About the Restaurant:

Located in the heart of Pawleys Island, SC and close to Myrtle Beach, **Bistro 217** offers an array of fine dining choices of seafood, steaks, and pasta. Top your evening and meal off with an assortment of specialty desserts.