

Shamefully Fast and Easy Broiler "Grilled" Pargiot/Boneless, Skinless Chicken Thighs

6 nice sized pargiot or skinless boneless chicken thighs

oil spray (if you have none, you can use oil but sparingly)

Grill Spice such as Smokey Mesquite of Weber or Shawarma spice or Grill Mates Brown Sugar and Bourbon of McCormick, OR

Alternatively, make your own shawarma spice- 1 teaspoon of each spice: cumin, garlic powder (granulated), paprika, turmeric, onion powder, ground coriander and salt plus 1/2 teaspoon cinnamon

Disposable baking pan OR line a baking pan with tin foil

Directions:

Preheat broiler to 400 degrees. Take a disposable baking pan sufficient to hold the pargiot. Spray bottom of pan very well and sprinkle with the spice. Lay the pargiot down on top of the spray and spice. Spray generously the tops of the pargiot and sprinkle spice on top. Make sure your oven temp is at 400 degrees or the amount of time for broiling will be off. Place pargiot in broiler for 7-8 minutes and remove from oven and flip and if need be spray more and add more spice. Return to broiler for 7-8 minutes till a nice grilled look is achieved.

Serve hot. Yummmmm. Fast, easy and looks like you DID go out and grill outdoors even if it's snowing!

- A note about Shabbat. If you choose to make these for Shabbat, they are amazingly forgiving since they are thigh (dark meat) and not breast meat. You can put them up on a plata or warming tray and within about half an hour they will be piping hot and yet not dried out. Yay!