



*A Recipe from KnowGluten.me*

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## Ginger Garlic Coriander Marinade

### Ingredients:

- 2" piece fresh ginger
- 2 tsp ground coriander
- 3 cloves garlic
- 1/4 cup olive oil
- 1 tsp salt
- 1/16 tsp cinnamon
- 2T Apple cider vinegar
- 1T Honey

### Directions:

1. Blend all ingredients together in a food processor or "handy chopper" until you have a paste.
2. Place chicken pieces or tofu cubes in a plastic bag.
3. Pour paste into bag and massage bag until chicken is coated.
4. Marinade at least 1 hour.
5. (This recipe covers 6 pieces of chicken or 12 drumsticks. You might not need all of it if you're using tofu.)