

**Cumin Lime Chicken Kababs**

Cumin & lime really make these chicken kababs so flavorful…

**Ingredients:**

* 2 lbs chicken breasts, cubed
* 2 teaspoons ground cumin
* 2 teaspoons dried lime zest or zest of 4 fresh limes
* 1/2 tablespoon sea salt
* 1/4 cup fresh parsley, finely chopped

**Method:**

Combine all the ingredients in a zip top storage bag and marinate overnight in your fridge. Skewer the chicken onto your skewers.

Then lightly oil your grill or grill pan and cook on medium high heat, flipping once, until cooked through. If you don’t have a grill, you can bake them too. Preheat your oven at 350 degrees and bake for 20-25 minutes until fully cooked.