



kebab

Chicken Kebabs are flavorful skewers of marinated chicken grilled to perfection. They are a staple in Middle Eastern cuisine and can be served as an appetizer or main course.

Recipes

- 1 kg boneless, skinless chicken breasts
- 1/4 cup olive oil
- 2 tablespoons lemon juice
- 2 cloves garlic, minced
- 2 teaspoons ground cumin -
- 2 teaspoons ground coriander
- 1 teaspoon paprika -
- 1 teaspoon ground turmeric
- 1/2 teaspoon ground cinnamon - Salt and pepper to taste

Steps:

1. In a bowl, combine the olive oil, lemon juice, minced garlic, cumin, coriander, paprika, turmeric, cinnamon, salt, and pepper to create the marinade.
2. Add the chicken cubes to the marinade and mix well to coat the chicken evenly. .
3. Preheat the grill or grill pan over medium-high heat
4. Thread the marinated chicken cubes onto the skewers, leaving a small space between each piece.
5. Grill the chicken kebabs for about 10-12 minutes, turning occasionally, until they are cooked through and nicely charred.
5. . Remove the chicken from the skewers and allow it to rest for a few minutes.
6. 7. Serve the Chicken Kebabs with rice, salad, or pita bread and enjoy