

## Home Style Turkish Chicken Kebab



### Ingredients:

- 500g chicken breast or thighs (boneless)
- 1 onion, grated
- 3 cloves garlic, minced
- 1 red bell pepper, chopped
- 2 tbsp olive oil
- 1 tbsp lemon juice
- 1 tsp ground cumin
- 1 tsp ground paprika
- 1/2 tsp ground coriander
- 1/2 tsp ground black pepper
- Salt to taste
- Wooden skewers (soaked in water for 30 minutes)

### For Serving:

- Flatbread or pita
- Fresh vegetables (lettuce, tomatoes, cucumbers)
- Yogurt sauce or tzatziki

### Instructions:

- 1. Prepare the Marinade:**
  - In a large bowl, combine grated onion, minced garlic, olive oil, lemon juice, cumin, paprika, coriander, black pepper, and salt. Mix well.
- 2. Marinate the Chicken:**
  - Cut the chicken into bite-sized cubes or strips and add it to the marinade. Toss to coat the chicken evenly. Cover and let it marinate for at least 1 hour, preferably overnight in the fridge for more flavor.
- 3. Prepare the Skewers:**

- Preheat your grill or grill pan over medium-high heat. Thread the marinated chicken pieces onto the soaked wooden skewers, alternating with pieces of red bell pepper if desired.
4. **Cook the Kebab:**
- Place the skewers on the grill and cook for about 10-12 minutes, turning occasionally until the chicken is fully cooked and golden brown on all sides. The internal temperature should reach 75°C (165°F).
5. **Serve:**
- Remove the kebabs from the skewers and serve them on a plate. Warm flatbread or pita can be placed on the side, along with fresh vegetables and a dollop of yogurt sauce or tzatziki for extra flavor.