



# BAHARAT CHICKEN KEBABS

These chicken and vegetable kebabs have a sweet and smoky flair. They're perfect for a summer cook-out or warming up a mid-winter dinner.

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**PREP TIME:** 2-12 hours

**COOK TIME:** 10 minutes

**SERVES:** 4-5 people

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4 boneless, skinless chicken breasts, cut into 1 ½ inch cubes

1 cup plain yogurt

½ cup lemon juice

3 cloves garlic, minced

1-2 tablespoons **Baharat Spice Blend**

2 tablespoons olive oil

your choice of vegetables, cut into chunks  
(great options include bell peppers, onions, zucchini, or mushrooms)

wooden skewers

**1.** Mix all ingredients except for chicken and vegetables into marinade. Add salt or Baharat as needed.

**2.** Marinate chicken at least 2 hours in a sealed container, refrigerated. The longer chicken marinades, the more flavor it will absorb. For maximum flavor, marinate chicken overnight.

**3.** Thread chunks of chicken and vegetables onto wooden skewers and baste with marinade.

**4.** Grill until chicken is fully cooked through, turning the skewers and basting with marinade occasionally.