

St. Paul's Cooking Class Crew

Yogurt Chicken Kebabs

Prep: 15-20mins

Cook: 10-15 mins

Makes: 15 kebabs

Ingredients:

- 1 kilo chicken pieces or 3 skinless chicken breasts
- 1 teaspoon turmeric
- 1 teaspoon cumin
- 1 teaspoon cinnamon
- 2 crushed garlic cloves
- 300grams of thick set yogurt
- Pinch of salt
- 1 tablespoon oil (optional)
- 1 red chilli seeded and finely sliced (garnish)
- 3 spring onions finely chopped (garnish)
- 5 sprigs of mint or coriander roughly chopped
- 1 lime (garnish)
- Small wooden skewers

Method:

1. Chop chicken into bite size pieces and place in a large bowl.
2. Add all the ingredients except for the lime juice, spring onions and red chilli
3. Marinate for 1 hour or a minimum of 30 minutes
4. Place wooden skewers in water to soak for approx. 30mins
5. Skewer chicken onto sticks and cook under grill for 5 minutes either side or until cooked and crisp
6. Serve with a garnish of chilli, spring onions and mint/coriander and a squeeze of lemon.