



Garden Fresh Farm Recipes

Shish Tawook **Grilled Chicken Skewers**

We visited the Middle East in 2019 and fell in love with the flavorful food. Lemon and garlic bring a burst of flavor to these grilled chicken skewers. Middle Eastern Shish Tawook will make a great addition to your next cookout!

Ingredients:

2-3 boneless skinless chicken breast
1 teaspoon minced garlic
2 teaspoons plain Greek yogurt
2 teaspoons tomato paste
1 teaspoon red chili powder
1 teaspoon salt
1 teaspoon cardamom
1 teaspoon ground coriander
1 teaspoon Paprika
1/2 teaspoon black pepper
1/2 teaspoon ground Cumin
1/2 teaspoon curry powder
Juice of one lemon
1/4 cup vegetable oil

Directions:

Cut chicken breast into skewer sized pieces.

Mix remaining ingredients and marinate chicken pieces 2 to 4 hours.

Put chicken pieces on skewers and grill until done.

Serve with grilled onions, grilled green bell peppers and grilled tomatoes.