

# Chicken Kebabs

A kebab done properly can be a thing of beauty. Juicy chicken sat probably on a throne of salad, chilli sauce, cooling mint yoghurt all cradled inside a flatbread . Now that is what I call a kebab, perfect for any time.



**Serves:** 2

**Prep Time:** 5 minutes

**Rest/Marinate Time:** 1 hour

**Cooking Time:** 10 minutes

## Ingredients

- 2 chicken breast, cut in half then cut into chunks.
- 3 tbsps of natural yoghurt.
- 1 tbsp of ginger & garlic paste.
- Juice of one lemon.
- ½ tsp of chilli powder.
- 1 heaped teaspoon of tandoori masala powder.

## Method

- Place all the ingredients apart from the chicken into a large bowl and mix well. Add the chicken and combined altogether. Cover and leave to marinate for 1 hour or for as long as possible, even better overnight.
- Preheat the grill to the highest setting and while that heats up pop the chicken onto skewers. Cook for around 10 minutes, turning frequently.
- Once done pop on top of some flatbread loaded with salad and your favourite chilli sauce. I like to make a really quick mint sauce by mixing yoghurt and good quality mint sauce with a pinch of salt.