

Chicken, Chorizo & Halloumi Kebabs With A Harissa Yoghurt Sauce

Is it just me or does this recipe scream summer? Perfect to throw on the BBQ and enjoy in the garden in the sun with a cold beer or two.

Or if you can't wait till sunny summer days you can just stick them under a hot grill like I did, watching the rain and imagine you're somewhere hot and sunny.



Serves: 2

Prep Time: 10 minutes

Rest/Marinate Time: 0

Cooking Time: 30 minutes

Chicken Ingredients

- 2 chicken breasts, cut into bite-size pieces.
- 150 g of chorizo sausage, cut into bite-size pieces.
- 100 g of halloumi, cut into bite-size pieces.
- 1 tbsp of dry mint.
- 2 tbsps of olive oil.
- 1 tsp of runny honey.
- Small pinch of chilli flakes or to taste.
- ½ large lemon, juice only.

Yoghurt Sauce Ingredients

- 3 tbsps of natural yoghurt.
- 1 tsp of harissa paste or your favourite hot/spicy sauce.
- ½ large lemon, juice only.
- Pinch of salt.



Find this recipe on page 22 of [my book](#).

Method

- Place the chicken, mint, olive oil, honey, chilli, lemon into a bowl, cover and leave to marinate for 15 minutes. At the same time get some bamboo skewers soaking in water.
- While the chicken is marinating, mix all the yoghurt ingredients in a bowl, cover and pop in the fridge.

- Once the 15 minutes are up it's time to build the kebabs. Take the skewers and start adding the chicken, chorizo and Halloumi in whichever order you fancy.
- Give the kebabs a little drizzle with olive oil and pop under a hot grill for 10 minutes or until cooked in summer you could throw them on the BBQ. Rotate them every few minutes for even cooking. Once done, give them a little squeeze of lemon juice and serve with some flatbreads and a good dollop of the yoghurt sauce.