

Chicken Persian Kabob

This 30 minute dinner for juicy Persian-inspired Chicken Kabobs will be a crowd favourite. The buttery chicken paired with the saffron lemon marinade flavour is irresistible. Throw it on the grill, roast it in the oven, it's amazing.



Ingredients

- ☐ 2 pounds boneless skinless chicken thighs cubed

SAFFRON WATER

- ☐ 1 teaspoon saffron
- ☐ 1/4 cup warm water

CHICKEN MARINADE

- ☐ 2 tablespoons saffron water
- ☐ 1 teaspoon black pepper
- ☐ 2 teaspoons salt
- ☐ 2 tablespoons lemon juice
- ☐ 1/4 cup plain yoghurt
- ☐ 2 tablespoons olive oil
- ☐ 2 teaspoons minced garlic
- ☐ 1/2 yellow onion grated

MIXTURE PASTE

- ☐ 3 tablespoons butter melted
- ☐ 1 tablespoon lemon juice
- ☐ pinch of black pepper

Directions

MAKE THE SAFFRON WATER

- 1 Using a mortar and pestle, crush a pinch of saffron. Transfer to a bowl and add warm water. Let it soak for 15 to 20 minutes until it has a rich yellow/orange color.

THE CHICKEN & MIXTURE PASTE

- 2 To a bowl, add the cubed chicken along with 2 tablespoons of the saffron water, black pepper, salt, lemon juice, yoghurt, olive oil, minced garlic, and grated yellow onion. Mix together and if you have the time let it marinade from 30 minutes.