

Hungarian Chicken Breast Kabob

4 – 6 Servings

| Amount | Size | Description |
|--------|--------|----------------------------------|
| 2 | Large | Chicken Breast – cut 1 ½ “square |
| | | <i>Marinade</i> |
| 5 | Tea | Paprika |
| 1 ¼ | Tea | Cayenne |
| 3 | Cloves | Garlic Minced |
| 3 | Tsp | Oregano |
| 2 | Tbl | Tomato Paste |
| 8 | Tbl | Lemon Juice |
| 2 | Tbl | Red Wine Vinegar |
| 1 | Tbl | Salt |
| 1 | Tsp | Pepper |
| 3 | Tbl | Olive Oil |
| 1 | Cup | Greek Yogurt |
| | | <i>Sauce</i> |
| 2 ½ | Tea | Paprika |
| ¾ | Tea | Cayenne |
| 2 | Cloves | Garlic Minced |
| 1 1/2 | Tsp | Oregano |
| 1 | Tbl | Tomato Paste |
| 4 | Tbl | Lemon Juice |
| 1 | Tbl | Red Wine Vinegar |
| ½ | Tbl | Salt |
| ½ | Tsp | Pepper |
| 1 ½ | Tbl | Olive Oil |
| ½ | Cup | Greek Yogurt |

1. In two separate bowls, mix the paprika and the cayenne with a little water to make a paste. The larger quantity bowl will be used for the marinade and the smaller quantity bowl will be used for sauce at plating. This makes the substitute for the Iranian spice Aleppo.
2. Mix the ingredients from the garlic through the list for both the marinade and the sauce. Add the Aleppo mixture and mix well.
3. Add the chicken cubes to the marinade and place in refrigerator for up to 3 hours.
4. Soak the wooden kabob sticks in water for about an hour, just before grilling the chicken.
5. Spear chicken cubes from the marinade. Place them on a grate to allow the marinade to naturally drip off.



6. After about 15 minutes, place each kabob on the grill. Turn each kabob to make sure the chicken is cooked on all sides.

Plating:

1. Place a cup of curry couscous on the plate with a few broccoli spears directly across on the opposite side of the plate.
2. Place a kabob of chicken across the couscous.
3. Sprinkle a little Aleppo over the kabob.
4. Gently drizzle the sauce in the open spaces on each side of the plate.

