

# Syrian Chicken Breast Kabob

6 - 8 Servings

Amount	Size	Description
2	Large	Chicken Breast – Cut 1” Cubes
2	Tbl	Old Norse World Cuisine – Syrian Aleppo
4	Tbl	Tomato Paste
1	Cup	Lemon Juice
4	TBL	Red Wine Vinegar
6	TBL	Olive Oil
		Salt and Pepper to taste
2	Cup	Plain Greek Yogurt
6 – 8		Wooden Kabob Spears

## Instructions

1. Put 2 tablespoons of Old Norse World Cuisine Syrian Aleppo with a few drops of water. Stir to make a thick paste. If needed, add a drop or two of additional water.
2. In a separate bowl, mix 2 tablespoons tomato paste, 8 tablespoons lemon juice, 2 tablespoons red wine vinegar, 3 tablespoons olive oil, dash of salt and pepper and 1 cup plain Greek yogurt. Repeat for a second bowl to be used as a sauce for the finished dish.
3. Place the cubed chicken into one bowl, stir to coat and place in refrigerator to marinate for up to 3 hours.
4. Soak wooden kabob sticks in water for a half hour.
5. Spear the cubes and place on a grate for 15 minutes so excess marinade can drip off.
6. Place on grill and turn every 60 seconds to cook all sides. Repeat until cubes are cooked through.

