



CHICKEN SHISH KEBABS WITH BUTTER RICE & PRESERVED LEMON YOGHURT

Ingredients cost: £8.25

Servings: 4

Prep Time: 10 minutes

Cook time: 20 minutes

FOR THE KEBABS:

1kg chicken thighs, cut into large dice

1 tsp ground turmeric

1.5 tsp paprika

2 tsp cumin

½ tsp ground cardamom

1 tbsp sumac

4 cloves garlic, grated or crushed

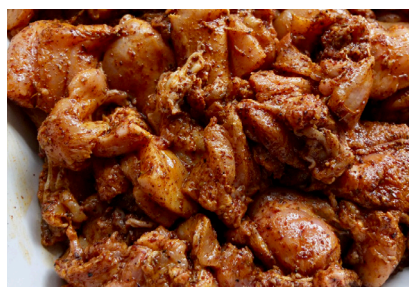
Juice and zest of 1 lemon

1 tsp ground black pepper

2 tbsp olive oil

There are so many great kebabs in the world, and so little time! This chicken shish uses flavourful thighs and plenty of sour sumac. The quality of preserved lemons varies - Odysea is a good brand. If you can't find them, just add a squeeze of lemon juice instead.

METHOD:



1. Combine all the ingredients for the marinade and mix with the chicken. Set aside for at least an hour or up to 12 hours.
2. Combine the yoghurt with the preserved lemon and a pinch of salt. Mix well and set aside.
3. To make the rice, melt the butter in a saucepan and add the vermicelli, if using. Cook, stirring, until golden brown.

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FOR THE BUTTER RICE:

200g basmati rice

Small handful short vermicelli noodles (optional)

25g butter

FOR THE PRESERVED LEMON YOGHURT:

300g natural yoghurt

½ preserved lemon, flesh removed and finely chopped

METHOD CONTINUED:



4. Add the rice and mix well, then add 400ml water and a pinch of salt. Bring to the boil then put a lid on. Turn to the lowest heat and cook for 15 minutes, then turn off and let sit undisturbed for 10 minutes.

5. To cook the chicken, light two gas burners on the Jupiter Outback BBQ and set to medium high heat.

6. Cook the chicken for around 15 minutes, turning regularly, or until cooked through.

7. Serve with the rice and yoghurt.