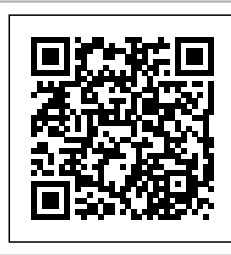


# Spiced Chicken Kabobs



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Recipe by: Laura Vitale

Serves 6

**Prep Time: 20 minutes**

**Cook Time: 15 minutes**

## Ingredients

### For the Kabobs:

- 1 lb of Ground chicken
- 1/2 tsp of Cumin
- 1/2 tsp of Ground Coriander
- 1 tsp of Garlic Powder
- 1 Tsp of GRanulated Onion
- 1/2 tsp of Smoked Paprika
- 1/2 of an Onion, Roughly Chopped
- 2 Cloves of Garlic, smashed and peeled
- Small Handful of Parsley
- 1 Egg
- 1/2 cup of Breadcrumbs
- 1 tbsp of Olive Oil
- Salt and Pepper to taste

### For the Tahini Sauce:

- 1/4 cup of Tahini
- 1/4 cup of Water
- 1 Clove of Garlic, grated
- Juice of 1/2 lemon
- Salt to taste
- 1/2 cup of Greek Yogurt

### Chopped Salad:

- 1 Seedless Cucumber, diced
- 2 Vine Ripe Tomatoes, diced
- 1/2 (or less) of a red Onion, diced
- Fresh Chopped Mint and Parsley
- Juice of 1/2 Lemon
- 1 Tbsp of Olive Oil
- Salt to taste
- Greek Style Pitas

1) In a mini chopper, add the onion, parsley and garlic and pulse until really finely chopped, add to a bowl with the remaining ingredients for the kabobs, mix well, refrigerate for at least 30 minutes.

2) Preheat your grill to medium high, form the kabobs on some skewers (you should get about 5-6 out of this mixture) and grill for about 5 minutes per side, meanwhile, make the sauce and salad.

3) To make the sauce, whisk together the tahini with the water, lemon, salt and garlic until creamy, fold in the yogurt and top with zaatar. For the salad simply mix everything together and when ready to serve, warm up the pitas on the grill and dig in!

