



avron

Chicken Kebabs

INGREDIENTS

- 2 tbsp **Extra Virgin Olive Oil** (101-991)
- 1 cup **Plain Yogurt** (111-100)
- 2.5 - 3 lbs **Boneless Skinless Chicken Thighs** (113-336)
- 1 **Purple Onion** (114-243)
- 1 **Lemon** (114-221)
- 1-3/4 tbsp **Salt** (103-952)
- 1/2 tsp **Black Pepper** (103-904)
- 2 tsp **Paprika** (103-923)
- 5 cloves **Garlic Minced** (114-218)
- 1/2 tsp **Cumin** (103-978)
- 1/8 tsp **Cinnamon** (103-911)

Servings: 6

Prep Time: 35 minutes

Cook Time: 15 minutes

INSTRUCTIONS

1. In a bowl, combine yogurt, oil, paprika, cumin, cinnamon, lemon zest, lemon juice, salt, pepper and garlic. Mix.
2. Line a baking sheet with foil for easy clean up. Cut up your chicken into chunks and skewer them onto metal/wooden skewers. Alternate between chicken and onion pieces.
3. Brush marinade all over skewers. Cover and refrigerate at least for eight hours.
4. Preheat the grill to medium-high heat. Grease the grill thoroughly to avoid sticking.
5. Grill the chicken kebabs until golden brown and cooked through, about 13-15 minutes. Turn occasionally.
6. Transfer kebabs to a plate and serve.

Notes

- Wear Gloves when forming the kebabs to ensure proper food safety and handling; also available for purchase from Avron.

**Canada's
Food Guide**

For guidelines and nutrition information, visit [food-guide.canada.ca/en/](https://www.food-guide.canada.ca/en/)

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