

# Persian Chicken Kabob

Persian Chicken Kabob is incredibly moist and flavorful because of its saffron, onion and yogurt marinade.

**COOK TIME** 20 minutes

**PREP TIME** 1 hour

**ADDITIONAL TIME** 6 hours

**TOTAL TIME** 7 hours 20 minutes

## Ingredients

- 3-4 boneless skinless chicken breasts
- 1 onion sliced
- 1/2 tsp saffron, ground & dissolved in 2 TBS of hot water
- 1/2 cup plain yogurt
- 2 tbsp extra virgin olive oil
- 1/4 cup + 2 tbsp fresh lemon juice (about the juice of three lemons)
- 2 garlic cloves, crushed
- 1 1/2 tsp salt
- 1 1/2 tsp lemon pepper
- 1/4 cup unsalted butter

## Instructions

1. Cut chicken into 2-inch cubes, place in shallow container for marinating (can also be done in a Ziploc bag for easy clean up if you prefer)
2. Mix onions, half the saffron liquid, yogurt, olive oil, lemon juice, garlic, salt and lemon pepper together in a bowl until well incorporated to create the marinade
3. Coat all pieces of chicken completely with marinade
4. Cover and marinate at least 6 hours and up to one day in the refrigerator
5. Gas up the grill and give yourself time, at least 20-30 minutes, for the grill to get smoking hot, this chicken needs high temps to cook quick and retain its moisture. Also, remove the chicken from the fridge to come to room temperature during this time (about 30 minutes before cooking).

6. Slide chicken breast pieces close together onto metal skewers, leaving room on each end of the skewer
7. In a small saucepan add butter, remaining lemon juice and the other half of saffron water. Cook this over medium heat until melted and combined.
8. Grill kabobs for 8-15 minutes, turning occasionally and basting with butter-lemon mix
9. The chicken is done when the juice running out is no longer pink
10. Remove from heat and remove meat from skewers by grabbing it and sliding it down the skewer with tongs
11. Enjoy!

## Notes

You can also use this marinade for boneless chicken thighs. The marinade is also great with bone in chicken, just skip the skewers and grill directly onto the grill, basting with the magic sauce.

We recommend serving atop basmati rice with some grilled veggies on the side (they are tasty with the butter baste!) or wrapping in a pita with lots of fresh veggies and tzatziki sauce.

## Recipe by

Pita Place Mediterranean Grill

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