

Joojeh Kabab

Iranian Chicken Kebab

Ingredients

- 1/4 tsp saffron powder
- 1/4 cup hot water
- 1 cup plain Greek yogurt
- 1 onion, thinly sliced
- 1/3 cup olive oil
- juice of 1 lemon
- 1 tsp salt
- 2 lbs boneless, skinless chicken breasts or thighs, cubed

Directions

In a small bowl, combine saffron powder and hot water and set aside.

In a large, lidded bowl combine yogurt, sliced onion, olive oil, lemon juice, bloomed saffron and salt. Add the saffron water and mix well. Add cubed chicken and cover well. Marinate in the refrigerator from 3 to 24 hours.

Preheat grill to medium about 350°F. Grease the racks. Remove chicken from the refrigerator and thread in metal skewers. Place on the grill and cook until done, about 10-15 minutes, turning once.