

# Lebanese Chicken Kabab

## Ingredients

- 2 lbs boneless chicken breast, cut into 2" cubes
- 1 cup lemon juice
- 15 cloves garlic, crushed
- 6 Tbsp plain yogurt
- 6 Tbsp olive oil
- 2 Tbsp red or apple cider vinegar
- 1 tsp tomato paste
- 1 tsp salt
- 1 tsp ground white pepper
- 1/2 tsp ground thyme or oregano
- 1/3 tsp ground ginger
- 1/3 tsp paprika

## Directions

Place all ingredients in a bowl or gallon freezer/refrigerator bag. Mix well. Cover and let marinate in the fridge for at least 4 hours or overnight.

Put the chicken in metal skewers.

Grill, bake or broil the chicken. If grilling, preheat a grill to medium heat and grill chicken for 12 to 15 minutes, turning frequently. If roasting, preheat oven to 400°F, place skewers over a baking dish large enough to suspend the chicken and roast for 15 minutes. If broiling, preheat broiler and broil chicken skewers for 15 minutes, turning once. Rest for 5 minutes and remove from skewers.

Serve with [garlic sauce](#).