

## YOGURT-MARINATED CHICKEN KEBABS WITH ALEPPO PEPPER

*(adapted from Bon Appetit, July 2009)*

- 1 1/2 Tbs Aleppo pepper
- 1 cup yogurt
- 3 Tbs olive oil
- 2 Tbs red wine vinegar
- 2 Tbs tomato paste
- 2 tsp salt
- 1 tsp black pepper
- 2 garlic cloves, smashed
- 1 lemon, un-peeled, thinly sliced
- 2.5 pounds skinless, boneless chicken breasts,  
cut in large cubes



Bamboo skewers, soaked in water for at least 30 minutes before using

Place Aleppo pepper in a bowl and add 1 Tbs of warm water, letting it stand for a few minutes, until it forms a paste. Add yogurt, olive oil, vinegar, tomato paste, salt, and pepper, whisking to blend. Stir the garlic and lemon slices, then add the chicken, mix to coat all the pieces. Leave in the fridge at least one hour, up to overnight.

Thread the pieces of chicken onto bamboo skewers, sprinkle with salt, and grill until golden brown, turning once. For chicken breasts, 8 to 10 minutes total.

Serve with lemon wedges.