

YOGURT MARINATED CHICKEN KABOBS
By: Chef Angelo Loria of Vince & Joe's Gourmet Market

INGREDIENTS

2 1/4 cups plain yogurt (18 oz; preferably whole-milk)
3 tablespoons olive oil
2 1/2 tablespoons fresh lemon juice
2 teaspoons salt
1 tablespoon chili powder
3/4 teaspoon ground cumin
3/4 teaspoon ground coriander
3/4 teaspoon black pepper
1/4 teaspoon cinnamon
6 skinless boneless chicken breast, cut into 1 inch cubes
Red onion, bell peppers or any vegetable that is in the fridge, cut into 1 inch pieces for skewers

INSTRUCTIONS

1. Whisk together 1 cup yogurt, 2 tablespoons oil, 1 tablespoon lemon juice, salt, and spices, then add chicken and turn until coated well. Marinate at room temperature 20 minutes.
2. While chicken is marinating, prepare grill for cooking. If using a charcoal grill, open vents on bottom of grill, then light charcoal. Charcoal fire is medium-hot when you can hold your hand 5 inches above rack for 3 to 4 seconds. If using a gas grill, preheat burners on high, covered, 10 minutes, and then reduce heat to moderate.
3. While grill is heating, whisk together remaining 1 1/4 cups yogurt and 1 1/2 tablespoons lemon juice and salt to taste.
4. Grill chicken (discard marinade), covered only if using gas grill, on lightly oiled grill rack, turning over occasionally, until cooked through, 10 to 12 minutes total. Transfer chicken to a platter.
5. Drizzle chicken with yogurt sauce and serve.