

SPANISH CHICKEN SKEWERS WITH YOGURT SAUCE



MANITOBA
chicken
PRODUCERS

Ingredients

8 boneless skinless chicken thighs or 4 boneless skinless chicken breasts	
1 Tbsp smoked paprika	
1 tsp each cayenne pepper & salt	<i>Yogurt Sauce:</i>
1 tsp ground coriander	1 cup plain, Greek-style yogurt
1 tsp dried oregano	1 cup cilantro leaves, chopped
4 cloves garlic, minced	1 clove garlic, minced
zest & juice of 1 lemon	1 tsp smoked paprika
3 Tbsp canola oil	½ tsp each salt & black pepper

Directions

- Combine paprika, cayenne pepper, salt, ground coriander, oregano, garlic, lemon zest & juice, canola oil. Mix well.
 - Add sliced chicken, coat well. Marinate in fridge for 20 mins or longer.
 - Preheat BBQ or grill to medium-high.
 - Thread chicken onto skewers. Cook 4-5 mins each side or until cooked.
- Yogurt Sauce:*
- Whisk yogurt, cilantro, garlic, paprika, salt & black pepper.
 - Serve skewers with yogurt sauce.

For recipes and cooking tips: manitobachicken.ca