



# Greek Chicken Kebabs

YIELD: Serves 4

These succulent kebabs are lightly charred on the outside, and tender and juicy on the inside, thanks to the high heat of the griddle. The lemons caramelize alongside them for a sweet and smoky infusion of flavor.

## PREPARATION METHOD

1. In a large bowl, whisk together olive oil, wine, lemon juice, mint, oregano, and garlic.
2. Add chicken, and toss to coat. Cover, and refrigerate for 1 hour or up to 8 hours.
3. Heat the griddle to 400°F (200°C).
4. Thread three pieces of chicken each onto a wooden skewer, with pieces just touching each other; season liberally with salt and pepper.
5. Arrange half of the kebabs on the griddle, along with half of the lemons, cut sides down.
6. Cook kebabs, turning as needed, until cooked through and slightly charred on all sides, about 10 minutes. Remove kebabs and lemon halves from the griddle. Cut lemon halves into two wedges each.
7. Repeat with remaining kebabs and lemons. Serve kebabs with grilled lemon wedges.

## INGREDIENTS

- ½ cup (118 milliliters) extra-virgin olive oil
- ½ cup (118 milliliters) white wine
- ¼ cup (59 milliliters) lemon juice
- 1<sup>⁄3</sup> cup (10 grams) fresh mint
- 1½ tablespoons (2 grams) dried oregano
- 2 garlic cloves (40 grams), minced
- 3 pounds (1380 grams) boneless skinless chicken breasts, cut into 1-inch cubes
- Wooden skewers
- Kosher salt and freshly ground black pepper, to taste
- 2 lemons (316 grams), halved lengthwise

## Variations

### Korean Barbecue Chicken Kebabs

Make as directed, omitting all ingredients except chicken and skewers. Marinate chicken in ½ cup (150 grams) Korean red chile paste (also known as gochujang), ½ cup (118 milliliters) soy sauce, 2 tablespoons (26 grams) honey, 2 tablespoons (30 milliliters) toasted sesame oil, and 1 tablespoon (15 milliliters) rice vinegar.

### Tikka Masala Chicken Kebabs

Make as directed, omitting all ingredients except chicken and skewers. Marinate chicken in ½ cup (180 grams) plain yogurt, ¼ cup (168 grams) tomato paste, 1 tablespoon (6 grams) ground coriander, 1 tablespoon (10 grams) ground turmeric, 1 tablespoon (9 grams) kosher salt, 1 tablespoon (6 grams) sweet paprika, and 1 tablespoon (15 milliliters) vegetable oil. Serve kebabs with additional plain yogurt drizzled on top, and sprinkle with finely chopped cilantro.

## Pro Tip

While the kebabs are great on their own, save any leftovers to stuff inside pita bread along with pickles, lettuce, tomato, and yogurt for a pita sandwich.