

spiced yoghurt grilled chicken skewers

- ¼ cup finely chopped coriander (cilantro) leaves
- ¼ cup finely chopped flat-leaf parsley leaves
- 1 clove garlic, crushed
- 1 teaspoon smoked paprika*
- 1 teaspoon ground cumin
- 2 teaspoons finely grated lemon rind
- 1 cup (280g) thick plain yoghurt
- 6 x 125g chicken thigh fillets, trimmed and quartered
- warm flat bread*, mache lettuce and store-bought hummus,
to serve

Place the coriander, parsley, garlic, paprika, cumin, lemon rind and yoghurt in a bowl and mix to combine. Thread 3 pieces of chicken onto each skewer and coat generously in the spiced yoghurt. Set aside for 10 minutes to marinate. Preheat a grill (broiler) on high heat. Place the skewers on a wire rack on a baking tray and grill (broil) for 6–7 minutes each side or until golden and cooked through. Serve the chicken skewers with warm flat bread, lettuce, hummus and a tomato and mint salad, if desired. *SERVES 4.*