

SHISH TAOUK



Ingredients:

2	Tablespoons	Lemon Juice (from 1 large fresh lemon)
½	Cup	Greek Yogurt (plain)
¼	Cup	Olive Oil
6	Cloves	Fresh Garlic, minced fine
1	Tablespoon	Red Wine Vinegar
1	Tablespoon	Tomato Paste
1	Teaspoon	Red Pepper Flakes
1	Teaspoon	Dried Thyme
2	Teaspoons	Ground Sumac
1	Teaspoon	Dried Oregano
1	Teaspoon	Hungarian Sweet Paprika
1	Teaspoon	Sea Salt (divided)
4	6 oz	Chicken Breasts
½	Teaspoon	Sea Salt

Directions:

1. Using a mortar and pestle, grind the red pepper flakes, thyme, sumac and oregano. Whisk all ingredients (except chicken & ½ teaspoon salt) in a large bowl.
2. Cut chicken into 1 inch pieces, toss into bowl, and mix to coat the chicken. Cover and marinate in refrigerator at least 4 hours, or overnight.
3. Put chicken on skewers, season with ½ teaspoon salt and grill over medium heat until internal temperature reaches 165°. Remove from heat.
4. If desired, serve with Fattoush Salad.