



## *Julia's Cuisine*

**By:** Julia Pinney  
Main Course/Chicken

**Webpage**  
<http://www.juliascuisine.com/>

## Curried Kebabs

Serves 6  
Prep time: 10 minutes  
Marinating time: 2 hours  
Cook time: 15 minutes

---

### *Ingredients*

2 Chicken breasts, cut into cubes  
1/2 Cup/120 ml Greek yoghurt  
Juice of one lime  
1 inch piece of ginger, finely chopped  
2 Garlic cloves, crushed  
1 Dried chilli, finely chopped  
1 Tablespoon hot curry powder  
1 Teaspoon tomato paste  
Small bunch of fresh coriander, finely chopped  
Sea salt  
Fresh ground black pepper

### *Method*

In a medium bowl combine all of the ingredients except the chicken breast and the fresh coriander. Stir well to combine and add the chicken pieces. Stir well to coat, cover and refrigerate for several hours.

Remove from fridge and put the chicken pieces on skewers. Have your barbecue set to a medium to high heat and lay your chicken on the barbecue. Cook for about 15 minutes, rotating the kebabs as they cook. Cooking time will vary depending on the heat of your barbecue. Remove from heat, toss over fresh coriander and serve straight away.

\* Suggested serving with Greek yoghurt and caramelized onions.