

Cumin Chicken Skewers

With Honey Lemon Yogurt Dipping Sauce

Recipe provided by www.honey.com

Makes 6 servings

- 1-1/2 T. honey
- 2-1/2 T fresh lemon juice
- 1-1/2 cups plain Greek yogurt
- 1-1/2 tsp. sea salt
- ¼ tsp. black pepper, fresh ground
- 2 T. toasted whole cumin seeds, ground in a spice grinder
- 1 tsp. sea salt
- 12 bite size cubes fresh chicken, from breast or thighs
- 6 small blanched Cipolini onions
- 12 wooden skewers, soaked for 2 hrs. in water to prevent burning



In a mixing bowl, combine the honey, lemon juice, yogurt, salt and pepper. Stir gently, then refrigerate for at least 2 hours before serving. With a sharp knife cut from the breast or thighs the 12 cubes of chicken, about 1" by 1", meat only – no skin. In a shallow pie pan stir together the salt and cumin powder. Remove the skewers from the water and place 2 pieces of chicken per skewer with an onion in between each of the cubes of chicken. Roll each skewer in the cumin mixture being sure to coat each side of the chicken. On a hot griddle or in a hot cast iron skillet place about 2 tablespoons of olive oil. Once the oil is hot, gently place the skewers to cook being sure to rotate to cook each side of the chicken. Cook the chicken for about 2 minutes each side. Serve with the dipping sauce.