

## MORTON & BASSETT SPICES®

### *Tandoori Inspired Chicken Kebabs*



- 4 chicken breasts, diced into 1" cubes
- 1 red onion, cut into wedges
- 1/3 cup greek yogurt
- 2 tablespoons vegetable oil
- 1 teaspoons Morton and Bassett Garam Masala
- 1/2 teaspoons Morton and Bassett Ground Ginger
- 1/2 teaspoons Morton and Bassett Ground Coriander
- 1/2 teaspoons Morton and Bassett Cumin
- 3/4 teaspoons Morton and Bassett Paprika
- 1/4 teaspoons Morton and Bassett Garlic Powder
- 1/2 teaspoons Morton and Bassett Turmeric
- 1/2 teaspoon salt
- 2 bell peppers, cut into 1 1/2" pieces

In a large mixing bowl, whisk together the greek yogurt, vegetable oil, and all of the spices. Add chicken and toss well to coat (you may need to use your hands). Cover and marinate (in refrigerator) for at least 30 minutes, or up to several hours. Thread the chicken, bell pepper and red onion onto wooden skewers. Heat grill to medium-high. Grill kebabs for 5-6 minutes on each side, until chicken is charred and cooked through. Remove from heat and cover with aluminum foil until ready to serve.



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