

Saffron Chicken Kebabs

Here, succulent chunks of chicken are marinated in yogurt mildly spiced with saffron, paprika and garlic, giving it a beautiful golden colour and a subtle, aromatic flavour. The creamy yogurt served alongside is flavoured with tahini and just the right amount of garlic, making it cool enough to complement the warmth of the lightly spiced kebabs.

Makes 6

1 kg skinless boneless chicken thighs
2 large pinches of saffron strands
1 lemon
½ tsp paprika
2 garlic cloves, finely grated
200g Greek yogurt
2 tbsp extra virgin olive oil
Salt and freshly ground pepper

Garlic yogurt

250g Greek yogurt
2 tbsp tahini
1 garlic clove, finely grated
Juice of 1 lemon
1 tbsp finely chopped flat-leaf parsley

- 1 Cut the chicken thighs into 4cm pieces and place in a large bowl.
- 2 Using a pestle and mortar, grind the saffron to a fine powder then tip into a small bowl. Finely grate the zest from the lemon into the bowl and add the paprika, garlic, yogurt and extra virgin olive oil. Season generously with salt and pepper and whisk to combine. Keep the zested lemon.
- 3 Add the chicken pieces to the bowl and mix well to coat. Cover the bowl and place in the fridge to marinate for 2 hours.
- 4 For the garlic yogurt, mix all the ingredients together in a bowl until smoothly combined. Transfer to a serving bowl, cover and refrigerate until needed.
- 5 When you're ready to cook, quarter the zested lemon and cut each quarter into thin slices. Thread the chicken pieces and lemon slices alternately onto 6 long metal skewers.
- 6 Place the chicken skewers on the barbecue and cook for around 4–5 minutes on each side, turning them regularly.
- 7 Place the chicken kebabs on a serving platter and serve, with the garlic yogurt alongside.

