

# Spiced Chicken Kebabs with Zucchini and Couscous

**Makes:** 4-6 servings

**Total Time:** 1 hour (+4-8 hours marinating time)

## Ingredients

1 cup plain yogurt  
¼ cup lemon juice  
3 tablespoons extra virgin olive oil  
1 tablespoon kosher salt  
2 teaspoons smoked paprika  
2 teaspoons cumin  
1 teaspoon freshly ground black pepper  
½ teaspoon coriander  
½ teaspoon cayenne (optional)  
2 garlic cloves, minced  
2 lbs boneless, skinless chicken thighs, cut into 1 ½ inch cubes

*for serving-*

cooked couscous  
grilled zucchini  
cilantro  
fresh tomatoes  
squeeze of lime juice

## Directions

Whisk together yogurt, lemon juice, oil, salt, paprika, cumin, pepper, coriander, cayenne and garlic in a medium bowl. Place chicken in a resealable plastic bag and pour marinade over the chicken. Seal the bag, removing as much air as possible and place in the refrigerator to marinate for 4-8 hours.

After marinating, remove chicken from bag and add to skewers.

Heat grill to medium-high heat and allow to get hot. Once the grill is hot, add skewers and cook until browned on all sides, about 3-4 minutes or until the internal temperature registers at 160°-165°F. Transfer skewers to a platter and let rest for 5 minutes.

Serve immediately with couscous, grilled zucchini, fresh tomatoes, cilantro and a squeeze of lime juice.