



## Spicy Paprika-Grilled Chicken Kebabs

Courtesy LadyFingers Private Chef and Catering Service

6 servings

### Ingredients:

- 4 large boneless, skinless chicken breasts
- ½ cup extra virgin olive oil
- 1 teaspoon cumin
- 1 teaspoon finely chopped fresh thyme
- ½ teaspoon smoked paprika
- ½ teaspoon red pepper flakes
- 1 bay leaf, crumbled
- 1 tablespoon finely chopped fresh parsley
- salt and freshly ground black pepper, to taste

### Instructions:

1. Trim any fat from chicken breasts and cut into 1 ½-inch cubes. Place chicken cubes in a gallon-sized zip-lock bag and set aside.
2. For marinade, combine olive oil, cumin, thyme, smoked paprika, red pepper flakes, crumbled bay leaf and parsley in a small bowl. Whisk until well blended.
3. Pour marinade into bag with chicken and seal tightly. Massage bag gently to coat all of the chicken pieces evenly. Place in refrigerator.
4. Allow chicken to marinate for at least two hours and for as long as overnight.
5. Remove chicken from refrigerator one hour prior to grilling.
6. Heat grill to medium.
7. Spray metal barbecue skewers with non-stick cooking spray.
8. Open zip-lock bag and thread chicken cubes onto skewers
9. Grill chicken 2-3 minutes per side (4 sides) or until cooked through.
10. Serve chicken on skewers or remove chicken from skewers and place in a serving bowl or divide among dinner plates.