



SHISH TAOUK LEMON TAHINI SALAD

(Courtesy of @lelittlegourmand)

This healthy chicken salad is made with tender breast meat marinated with fragrant spices and then served over a fresh Lebanese salad with our Lemon Tahini Sauce.

Serves: 2 Preparation Time: 1 Hour

Ingredients

4 chicken thighs

For the marinade

Greek yogurt
olive oil
1 tsp paprika
1 tsp thyme

1 tsp salt
1 tsp cumin powder
2 tbsp garlic
1 tsp pepper

For the salad

Carrots
Iceberg lettuce
Radish
Onion

Za'atar
Cherry tomatoes
Lemon tahini sauce

To serve

Salad, Jars of Goodness Lemon Tahini Sauce and pita

Method

In a bowl, mix the marinade.

Pour the marinade mixture over chicken pieces and mix well.

Cover with a plastic wrap and refrigerate for at least two hours up to eight hours.

Using your griddle, sear the chicken pieces on one side for 3-4 minutes, then stir and sear the other side until the chicken is fully cooked.

Serve shish taouk with pita and salad and a drizzle of the Jars of Goodness lemon tahini sauce.