These chicken and vegetable kebabs have a sweet and smoky flair. They’re perfect for a summer cook-out or warming up a mid-winter dinner.

**BAHARAT CHICKEN KEBABS**

PREP TIME: 2-12 hours  
COOK TIME: 10 minutes  
SERVES: 4-5 people

- 4 boneless, skinless chicken breasts, cut into 1 ½ inch cubes  
- 1 cup plain yogurt  
- ½ cup lemon juice  
- 3 cloves garlic, minced  
- 1-2 tablespoons Baharat Spice Blend  
- 2 tablespoons olive oil  
- your choice of vegetables, cut into chunks (great options include bell peppers, onions, zucchini, or mushrooms)  
- wooden skewers

1. Mix all ingredients except for chicken and vegetables into marinade. Add salt or Baharat as needed.

2. Marinade chicken at least 2 hours in a sealed container, refrigerated. The longer chicken marinades, the more flavor it will absorb. For maximum flavor, marinade chicken overnight.

3. Thread chunks of chicken and vegetables onto wooden skewers and baste with marinade.

4. Grill until chicken is fully cooked through, turning the skewers and basting with marinade occasionally.