


Marinated Chicken Kebabs with Mango Chutney



 Yield: 4 servings

 Preparation: 40 minutes with overnight refrigeration

 Cooking: 10 minutes

750 g (1 1/2 lb) of skinless, boneless chicken thighs, cubed

Marinade

125 ml (1/2 cup) of **Dairyland Stirred plain yogurt**

10 ml (2 tsp) of vegetable oil

1 garlic clove, chopped

5 ml (1 tsp) of ground coriander

2.5 ml (1/2 tsp) of ground cumin

Chutney

1/2 mango, diced

2 lemons, peel and pith removed, diced

125 ml (1/2 cup) of cucumber, peeled, seeded and diced

1 pinch of hot pepper flakes (optional)

Salt (to taste)

Place the chicken in a large dish. In a blender, combine all the ingredients for the marinade. Pour over the chicken and toss well to coat. Cover with plastic wrap and refrigerate overnight.

In a large bowl, combine all the ingredients for the chutney and set aside.

Remove the chicken from the refrigerator 1 hour before cooking. Thread the meat onto 8 skewers.

Preheat the barbecue to high.

Place the skewers on the grill and cook about 4 minutes on each side until the meat is fully cooked. Discard any marinade that was in contact with the raw chicken.

Serve with the mango-lemon chutney.