

Yogurt Marinated Chicken Kebabs with Aleppo Pepper

Amount	Measure	Ingredient - Preparation Method
1 1/2	tablespoons	aleppo pepper
1	cup	plain whole milk greek style yogurt
3	tablespoons	extra virgin olive oil
2	tablespoons	red wine vinegar
2	tablespoons	tomato paste
2	teaspoons	kosher salt
1	teaspoon	freshly ground black pepper
6	cloves	garlic - peeled, flattened
2		unpeeled lemons - 1 thinly sliced into rounds, 1 cut into wedges
2 1/4	pounds	skinless boneless chicken breast halves or thighs - 1.25" cubes

Place aleppo pepper in large bowl and mix with 1 tbspn warm water. Let stand until thick paste forms, about 5 minutes. Add yogurt, olive oil, red wine vinegar, tomato paste, 2 tspns salt and 1 tspn black pepper to spice mixture in bowl; whisk to blend. Stir in garlic and lemon slices, then chicken. Cover and chill at least 1 hour.

Thread chicken pieces on metal skewers, dividing equally. Discard marinade in bowl. Sprinkle each skewer with salt, pepper and aleppo pepper. Brush grill with oil and grill chicken, 10-12 minutes total.