



# Lemon Chicken Skewers with Harissa Yogurt Sauce

**Prep time: 10 minutes + 30 minute marinade**

**Cook time: 6 minutes**

**Serves: 4**

## **Ingredients:**

### **Spice Mix**

- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon salt
- 1 teaspoon oregano
- 1 teaspoon cumin
- 1 teaspoon pepper

### **Chicken Skewers**

- 1 1/2 lbs boneless, skinless chicken thighs, cut into cubes
- 1/3 cup olive oil
- 4 tablespoons red wine vinegar
- 1 1/2 tablespoon honey
- 1 tablespoon cumin
- 2 garlic cloves, minced
- 1 pint cherry tomatoes
- 3 lemons, sliced in half

### **Harissa Yogurt Sauce**

- 1 cup plain Greek yogurt
- 1 1/2 tablespoon harissa paste
- 1 1/2 tablespoon lemon juice

## **Directions:**

In a bowl, blend together all the ingredients of the Spice Mix. Season the chicken with the spice mix and place in a baking dish. Whisk together the olive oil, vinegar, honey, cumin and garlic. Pour over the chicken and marinate for at least 30 minutes or overnight.

Meanwhile, make the harissa sauce. Blend all the ingredients and season to taste with salt. Refrigerate until ready to serve.

Bring chicken to room temperature. On 6 metal skewers, alternate chicken pieces and tomatoes. Put a lemon slice on the end of the skewer. Grill 2-3 minutes per side, until chicken juices run clear.

Serve with harissa sauce, white rice and a bottle of Lula Cellars 2017 Anderson Valley Pinot Noir. Enjoy!