

# SAVEUR

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May 20, 2014

## Jujeh Kabab (Spiced Chicken and Tomato Kebabs)

A marinade of orange, cumin, and saffron flavors these juicy chicken kebabs. This recipe first appeared in our March 2012 issue, with Anissa Helou's story [The Land of Bread and Spice](http://www.saveur.com/article/Kitchen/The-Land-of-Bread-and-Spice) (<http://www.saveur.com/article/Kitchen/The-Land-of-Bread-and-Spice>).

SERVES 4

### INGREDIENTS

1 cup plain yogurt  
½ cup fresh lime juice  
2 tbsp. olive oil  
2 tbsp. orange zest  
1 tbsp. ground cumin  
1 tbsp. kosher salt  
1 tbsp. ground black pepper  
2 tsp. crushed saffron  
1 tsp. ground coriander  
6 cloves garlic, minced  
1 large yellow onion, sliced  
2 lb. boneless, skinless chicken thighs  
4 plum tomatoes, cored  
Ground sumac, to garnish  
2 limes, halved  
Lavash or pita, for serving



*Credit: Todd Coleman*

### INSTRUCTIONS

Stir together yogurt, juice, oil, zest, cumin, salt, pepper, saffron, coriander, garlic, and onions in a bowl; add chicken, and toss to coat. Chill for 4 hours. Build a medium-hot fire in a charcoal grill, heat a gas grill to medium-high, or heat broiler to high. Skewer chicken on 4 metal skewers, and skewer tomatoes lengthwise on another skewer. Grill chicken and tomatoes, turning often, until tomatoes are soft and charred, about 7 minutes, and chicken is cooked through and slightly charred, about 10 minutes. Sprinkle skewers with sumac; serve with limes and lavash.