

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2010/09/07/shish-tawouq/>

Shish Tawouq

From: Family Recipe / Servings: Servings: 2 - 3 People

475 g chicken breast fillets, cut into 1 inch (2.5 cm) cubes. Cut chicken breasts into 1 inch (2.5 cm) cubes.

2 tbsp plain yogurt

Prepare marinade, in a ziplock bag mix yogurt, tomato paste, Dijon mustard, ground sweet paprika, garlic powder, black pepper, salt, balsamic vinegar, lemon zest, and lemon juice.

1 tbsp tomato paste

1 tsp Dijon mustard

Add chicken cubes and turn to coat, then add olive oil and turn the meat again to coat.

1/2 tsp ground sweet paprika

Place in the refrigerator and allow to marinate for 24 hours.

1/2 tsp garlic powder

1/4 tsp black pepper

After 24 hours, thread chicken cubes onto skewers, and use sliced green pepper to space the chicken apart.

3/4 tsp salt

1 tbsp balsamic vinegar

Heat charcoal grill or electric grill, arrange skewers on grill, cook on each side until the chicken cooked through.

1/2 tsp lemon zest

1 tbsp lemon juice

Transfer hot shish tawouq to a plate lined with [Biwaz](#) bread or plain Arabic flat bread.

1 tbsp olive oil

Serve shish tawouq hot with [biwaz](#), Arabic flat bread or pita bread, [fattoush khudar I/fattoush khudar II](#), french fries, hummus, mhammara.

Green pepper, sliced

To Serve

[Biwaz](#)

Arabic flat bread or pita bread

[Fattoush Khudar I/](#)

[Fattoush Khudar II](#)

French Fries

Hummus Bet-Tehineh

Mhammara

Notes and Tips

I usually don't add any spices to my marinade, but if you like to add other flavors to your marinade, you can search in the stores and you will find spices especially for shish tawouq, here is a photo of [Shish Tawouq Spices](#) (Syrian brand).