

SHISH TAWOOK WITH COLESLAW SALAD

Ingredients

1 tablespoon sugar

3 tablespoons apple vinegar

1/2 cup yogurt

Mayonnaise cup

2 islands

Half wrapped

Cole Slough Salad

2 tablespoons ghee for frying or oil

بشتر قشتر نصف ليمونة

1 cup olive oil

Juice of one lemon

1/2 teaspoon white pepper

1/2 teaspoon ginger

1 teaspoon paprika

1/2 teaspoon hill

1 teaspoon dry coriander

1 teaspoon salt

1/2 tablespoon tomato molasses

1 tablespoon pepper molasses

8 cloves garlic

Four large spoons of yogurt

Chicken breast kilo

Shish tawook dressing:

Directions

First, we cut the chicken breast into large pieces In a blender put milk, garlic, pepper molasses, tomato molasses, salt, coriander, cardamom powder, black pepper, ginger powder, paprika, lemon juice and olive oil and mix well We pour the sauce over the chicken breast with the addition of lemon zest. Then leave it for an hour or more. We roll the shish tawook on a wooden stick with onions and tomatoes as desired. After that we grill the chicken breast. Cole Slaw Salad Method: First we cut cabbage and carrots. In a bowl, put mayonnaise, yogurt, sugar and apple cider vinegar and mix well. Then we add the sauce to the cabbage and carrots and mix them together.