CHICKEN KEBAB

Ingredients
Zest half a lemon
Quarter of a green coriander
3 garlic teeth
teaspoon dried pepper
Quarter of a teaspoon of hal
Half a teaspoon of ginger
Half a teaspoon of white pepper
Teaspoon salt
125 grams lamb fat
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800gm boneless and skinless chicken thighs

Directions
To prepare the chicken: We put the chicken pieces in a tray, then we grind the chicken pieces, then put them in a bowl and add salt, white pepper, ginger powder, cardamom powder, dry pepper, garlic, coriander, lemon zest, then mix the ingredients together well, and then put them in the refrigerator for a quarter of an hour. To grill onions and tomatoes: We turn on the oven at 200 degrees from above, put the chopsticks in the onion and tomato pieces, and then put them in the oven and grill them. To prepare the kebab: we take out the chicken bowl from the refrigerator, then we form the kebab into wooden sticks greased with a little oil, and then we put the kebab sticks in a frying pan greased with a little oil, and we fry them until we get a color from the first side and then we put them on the second side To get the same color. Smoking stage: We put the kebabs, onions and tomatoes between two pieces of bread and put them in a bowl, then put the bowl in the oven and put a bowl with a little oil in it and add a piece of coal to it, then we close the oven door and leave them for 10 minutes, and then the kebabs are ready.

CHEF OMAR

Bon Apetit!