



Recipe name:

Jalapeño Chicken Seekh Kebab (with Jalapeño Yoghurt)

Recipe description:

Bite into tasty chicken skewers served alongside creamy yoghurt with a spicy jalapeño kick.

This is a firm family favourite and is perfect for summer months. These heathy, tasty and melt-in-your-mouth chicken kebabs are made with chicken mince and spices cooked over a grill or , barbecue, in the oven or even in an air fryer. Best enjoyed in a naan with a Jalapeño yoghurt dressing.

Prep Time

25 minutes

Cook Time

15 minutes

Serves:

2-4

Made with:

PEPPADEW® Jalapeño Mild Halves

Course:

Lunch / Dinner

Occasion:

BBQ / Family Recipes

Ingredients:

- 2 lb chicken mince
- 1 small onion (grated or chopped)
- 1 tbsp garlic (minced)
- 1 tbsp ginger (minced)

- 2-3 tbsp freshly chopped coriander
- ½ red pepper (optional)
- 2 tbsp PEPPADEW® Jalapeño Peppers – Mild Halves (finely chopped)
- 1 tsp cumin powder
- 1 tsp coriander powder
- ½ tsp turmeric powder
- 2-3 chopped green chillis
- 1 tsp red chili powder / flakes or adjust according to your spice level
- 1 tsp olive oil
- 2 tsp lime juice
- 2 tbsp breadcrumbs
- Salt to taste
- Flatbread or naan of choice
- Salad

For the jalapeño yoghurt dressing

- 200g plain Greek yoghurt
- A handful of fresh coriander
- 2 cloves fresh garlic
- 2-3 tbsp PEPPADEW® Jalapeño Peppers – Hot Slices
- 1-2 tbsp pickled jalapeño juice (or lime juice)
- A dash of salt to taste

Method:

1. Add all kebab ingredients (apart from naan and salad) to a large bowl. Mix with a fork or your hands until well combined.
2. Refrigerate for min 10 minutes or max 2 hours.
3. Meanwhile, blend all the ingredients for the jalapeño yoghurt dressing in a blender until smooth.
4. Shape the kebabs on a skewer (or into a rough skewer shape – you don't have to do this on skewers). You can oven bake, BBQ, shallow grill or air fry (like we did for 10/12 mins) until cooked evenly.
5. Serve on your favourite flatbread or naan, with the jalapeño yoghurt, salad and sides (we love chips) and enjoy!