

TURKISH CHICKEN KABOBS

WITH PEPPER-WALNUT SAUCE



Every once in a while you come across a dish that shows no signs of sacrificing flavor in the interest of good health. This is one of those dishes. Lean pieces of spice-rubbed chicken breast are grilled on skewers and served with a puree of roasted peppers thickened with toasted walnuts and bread crumbs. It's all very Turkish and very delicious.



MARINADE

- ¼ cup extra-virgin olive oil
- 1 teaspoon mustard powder
- 1 teaspoon garlic powder
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ½ teaspoon ground cumin
- 6 boneless, skinless chicken breast halves, each about 6 ounces

SAUCE

- 1½ roasted red bell peppers (from a jar), drained
- ½ cup extra-virgin olive oil
- ½ cup walnuts, toasted
- ¼ cup fine dried bread crumbs
- 2 tablespoons balsamic vinegar
- ½ teaspoon ground cumin
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

SERVES 6

1. Have ready metal or bamboo skewers. If using bamboo, soak in water for at least 30 minutes.
2. In a large bowl combine all the marinade ingredients and mix well.
3. Cut each chicken breast in half lengthwise and then cut each half crosswise into 1- to 1½-inch pieces. Add the chicken pieces to the marinade and turn to coat evenly. Thread the chicken pieces onto skewers so they are touching but not crammed together. Cover and refrigerate for up to 1 hour.
4. In a food processor or blender combine all the sauce ingredients and process until you have a pesto-like consistency. If you prefer a thinner sauce, add a little warm water.
5. Prepare the grill for direct cooking over medium heat (350° to 450°F).
6. Brush the cooking grates clean. Grill the kabobs over **direct medium heat**, with the lid closed, until the meat is firm to the touch and opaque all the way to the center, 8 to 10 minutes, turning once. Remove the kabobs from the grill and let rest for 2 to 3 minutes.
7. Serve the kabobs warm with the sauce.