

# Turkish-Spiced Chicken Kebabs With Pomegranate Relish And Tahini Yogurt

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by Sarah Dickerman



(photo by: José Picayo)

Ana Sortun, chef-owner of Oleana in Cambridge, Massachusetts, is known for her modern interpretation of Middle Eastern and Turkish cuisine. When it comes to chicken breasts, she seeks out local, organic birds and chooses a flavorful spice rub. One of her favorite seasonings is baharat, a Middle Eastern spice mixture that includes cumin, oregano, and dried mint. Here, she pairs chicken skewers with a cooling yogurt sauce and a colorful pomegranate and pistachio relish.

**Yield:** Makes 4 servings

**Active Time:** 35 minutes

**Total Time:** 1 hour 35 minutes

## ingredients

### Tahini yogurt:

3 1/2 tablespoons fresh lemon juice

1 tablespoon Baharat Seasoning

1 large garlic clove, pressed

1/2 cup plain whole-milk Greek-style yogurt

1/4 cup tahini (sesame seed paste)

### Pomegranate relish:

1 1/4 cups pomegranate seeds

2/3 cup shelled unsalted natural pistachios, coarsely chopped

1/3 cup coarsely chopped fresh Italian parsley

2 1/2 tablespoons olive oil

2 1/2 teaspoons fresh lemon juice

### Chicken:

1/2 cup coarsely grated onion

2 tablespoons fresh lemon juice

2 tablespoons olive oil

2 teaspoons Baharat Seasoning

4 skinless boneless chicken breast halves, each halved lengthwise, then cut crosswise into 3 pieces

Warm pita breads

Special equipment: 4 10- to 12-inch-long metal skewers

Ingredient info: Greek-style yogurt is sold at some supermarkets and at specialty foods stores (such as Trader Joe's and Whole Foods markets) and Greek markets. Tahini (sesame seed paste) is available at some supermarkets and at natural foods stores and Middle Eastern markets.

## preparation

### **For tahini yogurt:**

Combine lemon juice, Baharat Seasoning, and garlic in medium bowl; stir to blend. Let stand 5 minutes. Whisk in yogurt and tahini. Season tahini yogurt to taste with salt. **DO AHEAD:** *Can be made up to 2 hours ahead. Let stand at room temperature.*

### **For pomegranate relish:**

Mix all ingredients in medium bowl. Season to taste with salt and freshly ground black pepper. **DO AHEAD:** *Can be made 2 hours ahead. Let stand at room temperature.*

### **For chicken:**

Whisk first 4 ingredients in large bowl. Add chicken. Sprinkle with salt and pepper. Marinate at room temperature at least 1 hour and up to 2 hours.

Preheat broiler. Thread 6 chicken pieces onto each skewer. Sprinkle with salt and pepper. Place on small rimmed baking sheet. Broil chicken until cooked through, 5 to 6 minutes per side. Arrange kebabs on platter. Serve with tahini yogurt, pomegranate relish, and warm pita breads.