



Al Waha Restaurant

SHISH TAOUK (CHICKEN SHISHKEBAB)

Boneless chicken marinated in garlic, lemon juice and olive oil and grilled on skewers

When I was growing up in the 70's, "shish" almost always meant grilled lamb – you rarely saw chicken. But the popularity of chicken means that we long ago adapted one of our most popular ways of preparing meat to chicken as well. Now, shish taouk is one of the most popular meat dishes at Al-Waha. It is very simple and the marinating yields the most tender, delectable chicken.

Ingredients (serves 4-6 people)

1 1/4 pounds boneless skinned chicken
1 tablespoon paprika
2 tablespoons lemon juice
5 tablespoons olive oil
Garlic sauce (see recipe below)
Salt and pepper to taste

Preparing Shish Taouk

Cut the chicken into medium size cubes. In a bowl mix the paprika, lemon juice, olive oil, garlic sauce, salt and pepper.

Marinate the chicken cubes in the mixture for 4-5 hours or overnight.

When ready to cook, thread the chicken pieces on a skewer. Make sure the pieces are firm (you do this by cramming lots of them on the same skewer).

Then, simply grill (or better, charcoal) until the meat begins to brown.

Serving Shish Taouk

This delicious dish can be served with wedges of pita bread and lemon, and is particularly good when served with rice and salad.

~ M. Alden



AL-WAHA RESTAURANT

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We are opened every day, from 12.00 noon till late.

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