



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Chicken Shish

Tavuk Şiş



2 chicken breasts
1 onion
4-5 stems of parsley
4 tbsp sunflower oil
2 tbsp yogurt
1 tsp salt
1/2 tsp black pepper
2-3 hard tomatoes

- # Grate the onion, slice the parsley finely, add yogurt, oil, salt and black pepper on them and mix.
- # In a separate place dice the chicken breasts into cubes which have 1.5 inch length.
- # Mix the chicken pieces with the mixture of onion, refrigerate for 2-3 minutes.
- # At the end of the time, place 1 chicken cube and 1 tomato slice which has the same size to the shishes. (make the shishes full by repeating this action)
- # Grill.
- # You can serve with onion slices.

Note: You can cook Lamb Shish by using the same liaison.