

## Le' Spice Baharat Spice Mix Recipe:

### Grilled Chicken Kebab



**Serves 6**

### Ingredients

1 kg boneless chicken breast cut into cubes  
1/2 cup extra-virgin olive oil  
3 tablespoons fresh lemon juice  
1 small onion, grated  
1 teaspoon dried or fresh thyme leaves  
Salt and freshly ground black pepper  
3 teaspoon **Le' Spice Baharat Spice Mix**  
10 wooden skewers

### Method

Marinate the chicken cubes in a bowl with the olive oil, lemon juice, onion, thyme, salt, pepper, and **Le' Spice Baharat Spice Mix** for overnight in the refrigerator.

Preheat the grill for 15 minutes on high or prepare a hot charcoal BBQ.

Skewer the chicken cubes

Grill until golden brown ± 20 to 30 minutes

Serve hot.