

## Chicken Kebabs with Herbed Smashed Cucumbers



Prep time: 15 Minute

Cook time: 15 Minute



Non Veg



Easy



Serves: 4-6



Kebabs go down very well as a side dish, but what if you could make them more interesting? Serve them alongside a cucumber salad and voila! You have a winner dish on your hands! The cucumbers in this salad are smashed, yes smashed, not cut into pieces! This is done to enable them to absorb the juices and other flavours more intensely, and so they taste better! A perfect side dish during the Ramzan festival! Try it - it's easy to make, with Humza's readymade kebabs that makes it all so convenient!



### Featured product Chicken Charcoal Sheesh Kebabs

Succulent and fleshy chunks of chicken, enhanced with a unique spice blend, shaped into tender kebabs on skewers and cooked over hot charcoals.

### Ingredients:

- 8 pieces Humza Foods Frozen Chicken Charcoal Sheesh Kebabs- removed from the freezer and cooked as per instructions
- 1/4 cup whole milk plain Greek yoghurt or any firm yoghurt
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon olive oil
- 2 pounds cucumbers (about 4 medium)
- 1/2 cup finely chopped red onion (about 1 small)
- 1 tablespoon coarsely chopped fresh dill
- 1 tablespoon coarsely chopped fresh parsley leaves
- Sea salt
- Freshly ground black pepper

### Method:

- Cook the kebabs as per the instructions and place them on a plate.
- For the cucumber salad: whisk the yoghurt, lemon juice, and oil together in a large bowl; set aside.
- Peel the cucumbers and cut them in half lengthwise. Cut each half crosswise into 1-inch segments. Spread the pieces out on a cutting board, flat-side down, and use a heavy pot or skillet to smash the cucumber pieces and lightly crush them.
- Transfer the smashed cucumbers to the bowl with the

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	<p>yoghurt. Add the red onion, dill, and parsley, along with a generous pinch of sea salt and lots of pepper. Toss gently to combine. Taste and season with additional salt and pepper as needed.</p>
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- Serve along with the kababs.