

Sesame-Coated Chicken & Potato Kebabs

Recipe By Temi Philip



Cooking and Prep:  1 h

Serves:  10

Contains: 

Preference: Meat

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

These spicy-sweet kabobs will leave kids and adults alike licking their fingers and asking for more!

Ingredients (10)

Main ingredients

- 1 pound (450 grams) chicken cutlets, cut into small chunks
- 2 large potatoes, cut into large cubes
- 1 sweet potato, cut into large cubes *(optional)*

Marinade

- 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**
- 3 tablespoons **Heaven & Earth Ketchup**
- 3 tablespoons sweet chili sauce

- 1/2 teaspoon paprika
 - salt and pepper, to taste
 - 1/4 cup oil
 - black and white sesame seeds, for sprinkling
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Start Cooking

Make the Kebabs

1. Place potato cubes in a pot of water and cook until soft but still firm, approximately eight minutes. If you're using sweet potato, add to the pot for the last four minutes of cooking time. Remove from heat. Drain and cool well.
2. Combine marinade ingredients and marinate chicken, potato, and sweet potato cubes for half an hour to absorb the flavors.
3. Preheat oven to 425 degrees Fahrenheit (220 degrees Celsius). Skewer chicken and potato pieces, and sweet potato if using. Sprinkle with black and white sesame seeds and cook for 20 minutes.