

# WATERMELON MOLASSES GLAZED MOROCCAN CHICKEN KEBABS WITH GRILLED WATERMELON

*Yield: 8 servings/ 16 kebabs*

<b>Ingredients</b>	<b>Amounts</b>
<i>For the watermelon sauce</i>	
Garlic cloves, chopped	4 each
Salt	to taste
Plain yogurt	3 Tbsp.
Watermelon molasses (see recipe)	½ cup
Olive oil	1/3 cup
 <i>For the grilled chicken kebabs and watermelon</i>	
Skinless, boneless chicken thighs cut into 2" pieces	2 pounds
Watermelon molasses	¼ cup
Garlic cloves, chopped	2 each
Flat-leaf parsley, finely chopped	¼ cup
Paprika	2 tsp.
Ground cumin	2 tsp.
Crushed red pepper flakes	½ tsp.
Kosher salt	to taste
Vegetable oil	as needed
8" bamboo or metal skewers	16 each
Olive oil	½ Tbsp.
Watermelon, cut into 1" x 1" x 3" sticks	8 each
 <i>For garnishing</i>	
Pita bread, warmed	8 each
Tomatoes, chopped	as needed
Mint leaves	as needed

## **Method**

1. *For the watermelon sauce:* Place the garlic in a mortar, season with a pinch of salt, and pound to a very fine paste. Transfer the garlic paste to a small bowl.
2. Whisk in the yogurt, watermelon molasses and olive oil until the mixture is emulsified. Be careful not to add ingredients too quickly or the sauce will break. If it does break, you can slowly whisk in 1 tsp. of water just before serving.
3. *For the grilled chicken kebabs and watermelon:* In a medium bowl, toss the chicken with the watermelon molasses, garlic, parsley, paprika, cumin, ¼ teaspoon of the red pepper flakes and salt. Cover and chill for at least 2 hours to marinate.
4. Heat and oil the grill.
5. In the meanwhile, thread the chicken onto skewers and set aside.
6. Toss the watermelon with olive oil, the remaining red pepper flakes, and a pinch of salt.

7. Place the watermelon slices on the grill and cook for 2 minutes, turning occasionally, until the surfaces are marked.
8. Next, grill the chicken kebabs, turning them occasionally until the chicken is cooked through and golden, about 8–12 minutes.
9. *To serve:* Serve with warmed pita, the yogurt sauce, grilled watermelon, tomatoes, and mint. Place the chicken kebabs on the side drizzled with watermelon molasses.