



Spicy Chicken Tikka Kebabs

 2 servings  40 minutes

INGREDIENTS

2 chicken thighs (one per kebab)

5 tbsp yoghurt

kebab sticks

3 tbsp Tikka Spice Mix

NOTES

Either buy the spice mix pre-made, or make at home (see spice recipe card) and store in a glass jar for ultimate freshness!

DIRECTIONS

1. Build up your campfire with plenty of wood, then let it burn down to glowing embers and minimal flames—perfect for cooking.
2. Soak your kebab sticks in water to prevent them from burning on the grill.
3. Rinse the chicken in cold water, pat it dry with kitchen towel, and cut it into chunks.
4. Place the chicken in a bowl, add the yoghurt and 3 tbsp of spice mix, and stir well. The yoghurt helps tenderise the meat.
5. Thread the chicken onto the soaked kebab sticks and grill for 15–20 minutes until the chicken is cooked through and golden.

Enjoy these tender and flavourful kebabs straight off the grill! 🍴🔥

