

# TUNISIAN SPICED CHICKEN SKEWERS WITH POMEGRANATE DRESSING, DATES, AND APPLES

*Yield: 4 portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Chicken skewers</i>	
Canola oil	2 Tbsp.
Lemon juice	2 Tbsp.
Garlic cloves, minced	2
Fresh ginger, minced	1 tsp.
Paprika	1 Tbsp.
Coriander seeds, ground	1 Tbsp.
Caraway seeds	1 tsp.
Red hot pepper, ground	¼ tsp.
Curry powder	¼ tsp.
Cayenne or chili flakes	¼ tsp.
Black pepper, freshly ground	½ tsp.
Chicken breast, cut 1 x 2 x ¼ inch	1 lb.
<i>Pomegranate dressing</i>	
Shallot, minced	1 Tbsp.
White wine vinegar	2 Tbsp.
Pomegranate juice	¼ cup
Pomegranate molasses	1 Tbsp.
Lemon juice	1 Tbsp.
Orange zest	2 tsp.
Canola oil	6 Tbsp.
Salt and pepper	to taste
Arugula	1 cup
Dates, ¼ inch slices	¼ cup
Apples, ½ inch dice	2
Salt	to taste

## **Method**

1. *For the dressing:* Combine the shallots and vinegar. Let sit for 5 minutes. Add the pomegranate juice and molasses, lemon juice, and orange zest. Whisk in the canola oil. Adjust the seasoning with salt and pepper.
2. *For the skewers:* Mix all ingredients thoroughly and coat the meat well with the mixture. Marinate at least 2 hours before grilling. Skewer chicken.
3. Grill over medium-high heat until the juices run clear.
4. Place the arugula in a bowl and add the dates, apples, and salt. Add enough of the dressing to lightly coat. Place on a plate with 2 to 4 skewers of chicken. Drizzle some of remaining dressing around the plate.