

# Saffron Marinated Chicken Kebab

*A golden, aromatic dish infused with the rich flavor of Safdari saffron.*

## Ingredients:

- 500g chicken breast or thigh
- 2 tbs plain yogurt
- 1 tbs lemon juice
- 2 tbs olive oil
- 1 small garlic grated
- ½ tsp ground cumin
- ½ tsp ground coriander
- A pinch of Safdari saffron
- 2 tbs hot water

## Method:

- 1. Bloom the saffron** Soak the saffron threads in hot water for 10 minutes.
- 2. Mix the marinade** Combine yogurt, lemon juice, oil, garlic, onion, and spices in a bowl.
- 3. Marinate the chicken** - add chicken, coat well, refrigerate for 2+ hours or overnight
- 4. Grill to perfection** Enjoy with flatbread or saffron rice, always bloom your Safdari saffron in hot water or lemon.



## To Serve:

Enjoy with flatbread or saffron rice, fresh herbs, grilled vegetables, a squeeze of lemon.

## Saffron Tip:

For deeper flavor and color, always bloom your Safdari saffron in hot water before adding to marinades or sauces.

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