



# KIP SHISH KEBAB

## Ingredients:

4 chicken thighs  
2 tbsp EldurApi 11 Chicken Herbs  
2 tbsp Ras el Hanout  
120 g full yoghurt  
1 bulb of garlic  
2 tbsp olive oil  
1 carrot  
½ red cabbage  
1 little gem (cos lettuce)  
mayonnaise  
chilli sauce  
flatbread  
½ lemon sauce

## Supplies:

Kamado  
pro set  
heat deflector

## PREP TIME

Light a medium amount of charcoal and heat your Kamado to 150 °C. For this recipe, work with indirect heat. Place the pro set and place the heat shield on the lower level and the standard grid on the upper level. Now let the Kamado heat up further to 220 °C.

## PREPARATION

Cut the chicken thighs in half. In a bowl, mix the chicken seasoning and Ras el Hanout with the olive oil. Add the chicken and massage in.

Cut the garlic in half and place in the grill bowl. Pin the chicken to the grill dish and place the dish in the Kamado. Let it cook for 10 minutes and then brush the chicken with the liquid in the dish. Grill this for 10-15 minutes, until the chicken is cooked and slightly charred on the outside.

grill bowl  
bowl  
grater  
wooden cutting board

**Kamado set up:**

Indirect heat

For the garlic sauce, mix together the yoghurt and mayonnaise. Grate half a clove of garlic and add it along with the zest of half a lemon. Season with some salt, pepper and lemon juice.

Remove the grill tray from the barbecue and let the chicken rest for 5 minutes. Meanwhile, grate the carrot and cut the cabbage and lettuce into thin strips. Add the juice of the lemon.

Serve the kebab with the garlic sauce, vegetables, flatbread and chilli sauce, if desired.