| **Recipe Name: Middle Eastern Kabobs with Orange Basmati Rice and Greek Yogurt Sauce** | | |
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| **yield**: 8 kabobs | **serving size**: 2 each | **# of servings**: 4 |

**Ingredients:**

| **ingredients/specifications:** | **amounts:** |
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| Marinated chicken | 16oz |
| Marinated lamb | 16oz |
| Vegetables | 4oz each |
| 8” Bamboo Skewers | 8 skewers |
| Orange Basmati Rice | 8oz |
| Greek Yogurt Sauce | 8oz |
| Cilantro leaves | as needed |
| Orange peel | as needed |
| Golden raisins | as needed |
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**Procedure:**

| 1. Mark the skewers on a grill and transfer to a parchment lined baking sheet - cook for 15 minutes or until done |
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| 1. Plate 2 skewers over the orange basmati rice and garnish with yogurt sauce on the side, orange peels, raisins and chopped parsley |
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