| **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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