

# Chicken taouk skewers and cumin flavored carrots

## Recipe for 24 tapas

### Description

Tender skewers of chicken cubes marinated in lemon, garlic and coriander served on lemony carrots with cumin.

### Note

You can leave the chicken in the marinade overnight for a more intense flavor.

### Ingredients

#### For the chicken taouk

- 8 Unit(s) Chicken thigh
- 1 Unit(s) Lemon
- 2 Clove(s) Garlic
- 8 Sprig(s) Coriander
  
- Salt and pepper
- Olive oil

#### For the cumin flavored carrots

- 500 Gr Carrot
- 10 Ml Cumin powder
- 1 Unit(s) Lemon
- 10 Sprig(s) Parsley
- 2 Clove(s) Garlic
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**
- Resting time **120 mins**

#### General preparation

Squeeze the lemon juice. Chop the coriander and finely chop the garlic. Cut chicken thighs into 6. Cut carrots into pieces. Chop the garlic clove. Chop the parsley.

#### For the chicken taouk

In a bowl, place chicken thighs, lemon juice, a drizzle of olive oil and garlic. Mix well and marinate for 5 minutes. Skewer 3 pieces per bamboo stick. Sear them in a pan with a drizzle of olive oil and finish cooking in the oven 8 to 10 minutes.

#### For the cumin flavored carrots

Blanch the carrots in a saucepan of boiling salted water until soft. Mash the carrots in a bowl using a fork or a pestle, incorporating olive oil, lemon juice, garlic, cumin and parsley. Season with salt and pepper.

#### To serve

Arrange the skewers on a small plate on a portion of carrots with cumin and garnish with cilantro.

**Bon appétit!**