

Tavuk Sis (Turkish Chicken Skewers)

Turkish · Main Course · Easy · 27 min total · Serves 4

Tavuk sis is the everyday chicken skewer of Turkish grill houses: boneless thigh cubes marinated in yogurt, garlic, lemon and red pepper paste, then grilled and served with rice, salad and bread.

Ingredients

- 2 lb boneless skinless chicken thighs (cut into 1.5-inch cubes)
- 0.5 cup plain Turkish or Greek yogurt (full-fat)
- 2 tbsp olive oil
- 2 tbsp fresh lemon juice
- 3 cloves garlic (minced)
- 1 tbsp tomato paste (domates salçası)
- 1 tbsp red pepper paste (biber salçası) (or 1 extra tsp sweet paprika if you cannot find it)
- 1 tsp sweet paprika
- 1 tsp Aleppo pepper (pul biber)
- 0.5 tsp ground cumin
- 1.5 tsp kosher salt
- 0.5 tsp black pepper
- 1 large green bell pepper (cut into chunks for the skewers)

Method

1. Whisk the yogurt, olive oil, lemon juice, garlic, both pastes, paprika, Aleppo pepper, cumin, salt and black pepper in a large bowl until smooth. Add the chicken, toss to coat, then cover and refrigerate for at least 1 hour or up to overnight.
2. Heat a grill or grill pan to medium-high, about 425 to 450°F (220 to 230°C). If you are using wooden skewers, soak them in water for 30 minutes first.
3. Thread the chicken onto skewers, alternating with pepper chunks and leaving a quarter-inch gap between pieces, pressing gently so each cube lies flat and does not spin.
4. Grill the skewers for 10 to 12 minutes, turning every 3 minutes, until charred in spots and the chicken reaches 165°F (74°C) in the thickest piece. Thigh meat stays juicy at that temperature, so do not chase a higher number.
5. Rest the skewers on a platter for 3 minutes so the juices settle, then slide the chicken and peppers off the skewers.
6. Serve hot with rice or bulgur, grilled tomatoes, a green salad and warm bread, with lemon wedges on the side.