

Welcome back, Food Fans!

I used to live around the corner from a Turkish restaurant and it was some of the best food I've ever had. I would go at least once a week!

I don't live near that restaurant anymore, so when I want those flavors, I have to bring them into my kitchen myself, and I like to do that with

Honey Lemon Chicken Kabobs with Hummus

There are two parts to this recipe, the kabobs and the hummus, but they're both so fast and easy that this makes for a wonderful weeknight dinner. This recipe makes 4 servings.

For the kabobs you'll need:

- 2 lbs boneless skinless chicken breasts,
cut into 1-inch cubes
- 1/2-2/3 cup fresh lemon juice (about 4 lemons)
- 1/4 cup olive oil
- 1 1/2 tablespoons Dijon mustard
- 1 tablespoon honey
- 1 teaspoon chopped fresh oregano
- 1 teaspoon chopped fresh thyme leaves
- 1 teaspoon kosher salt

Combine all of the ingredients other than the chicken in a zip-top bag and seal the top. Shake and/or rub the bag to well mix the marinade.

Next, add the chicken and allow to rest in the fridge for anywhere between 30 minutes if you're in a hurry, to all day if you want to prep the chicken in the morning.

The longer it marinates, the stronger the flavor will be.

After the chicken has finished soaking, heat a cast iron skillet over medium-high heat. Put the chicken onto skewers. Aim for 5 to 6 piece per skewer and be sure to leave some space between each piece.

Put the skewers into the cast iron skillet and cook for around 10 minutes, rotating the skewers periodically.

For the hummus you'll need:

- 2 cloves garlic
- 2 cans chickpeas, drained with the liquid reserved
- juice from 2 lemons
- 2 tablespoons tahini
- 2 tablespoons olive oil, plus a tablespoon for topping
- 2 teaspoons cumin
- 2 teaspoons paprika, plus extra for topping

First, put your garlic cloves into a food processor, and run until the garlic is minced.

Next, add chickpeas, lemon juice, tahini, 2 tablespoons olive oil, cumin and 2 teaspoons paprika.

Blend the ingredients until thoroughly mixed, adding the reserved juice from the chickpeas as you go to achieve a smooth consistency.

Move to a bowl or other container and top with the remaining olive oil and paprika.

Some of my favorite things to have along with this meal are red pepper strips, cherry tomatoes, toasted pita and jasmine rice.

Happy eating!