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*Cooking Time: 20 min*

*Level: Easy*

*Serving: 4*

## Joojeh Kabob (Persian marinated Grilled chicken)

### Ingredients

- 1 LB of chicken, quarter or in pieces. (Skin removed)
- 2 Limes, Juice of.
- ½ Cup of Extra Virgin olive oil.
- ½ teaspoon of Saffron.
- Salt and pepper to taste.

### Instructions

1. Mix the chicken with all the ingredients in a bowl and let the chicken to be marinated in the refrigerator at least 24 Hours, before grilling.
2. Grill the chicken on a charcoal grill until juices from the chicken run clear when pierced with a fork. Make sure to brush the chicken with melted butter as is cooking.
3. You can serve this dish with garlic mash potatoes, lemon wedges and slice tomatoes. Tomatoes can be grilled as whole on the charcoal.
4. ***Serve and enjoy.***