



Persian Chicken Kabobs

“Joojeh” Chicken Kabobs, also spelled “jujeh”, are Persian Chicken Kabobs teeming with beautiful flavors. Our Wildfire recipe is perfect for beginners, and concocts a marinade that mixes saffron, onion, Greek yogurt, and lemon juice – a mixture that gives the Persian Chicken Kabobs their famous golden color.

Once the marinade is completed, simply heat up your Wildfire Grill and grill the kabobs for your favorite friends and family. You'll be sure to impress any guests with this take on Iranian food

INGREDIENTS

Persian Chicken Kabobs Marinade

- 2 tablespoons warm water
- 1 teaspoon crushed saffron threads
- ⅓ cup grated or finely chopped white onion
- ⅓ cup plain Greek yogurt
- 1 tablespoon lemon juice
- 1 teaspoon salt
- ½ teaspoon freshly ground black pepper

Persian Chicken Kabobs

- 2 pounds chicken breasts, cut into 1½-inch cubes
- Prepared marinade (recipe above)
- Skewers (metal or soaked wooden skewers)
- Cooked white rice, for serving
- Grilled tomatoes, for serving

PREPARATION

Persian Chicken Kabobs Marinade

Bloom the Saffron

- In a small bowl, combine warm water with crushed saffron.
- Let it bloom for about 2 minutes until vibrant and aromatic.

Combine Ingredients

- Add the grated onion, Greek yogurt, lemon juice, salt, and black pepper to the saffron water.
- Stir thoroughly until well combined.

MARINADE OVERVIEW

Prep Time: 10 minutes

Marinating Time: 2 hours minimum

Servings: Enough marinade for 6 skewers (*approx. 2 lbs chicken*)

PREPARATION

Persian Chicken Kebabs

Marinate the Chicken

- Place the cubed chicken in a large bowl.
- Pour the marinade over the chicken, ensuring each piece is evenly coated.
- Cover and refrigerate for at least 2 hours (or up to overnight for deeper flavor).

Prepare Your Wildfire Grill

- Set your Wildfire Grill to medium heat and preheat for about 15 minutes.

Skewer the Chicken

- Thread the marinated chicken onto the skewers.

Grill the Kebabs

- Place skewers directly on the grill.
- Cook for about 5–8 minutes per side, until golden-brown grill marks appear and the chicken is cooked through. Avoid over-charring; the goal is lightly charred, tender chicken.

Serve Immediately

- Remove kebabs from grill and serve hot over freshly cooked white rice alongside grilled tomatoes.

OVERVIEW

Prep Time: 10 minutes (*plus marinating time*)

Cook Time: 10–16 minutes

Servings: 6 skewers Ingredients