



Nothing beats meals that are speedy to make and delicious to have. My chili rosemary chicken mshikaki with zesty dania dip is top on my list! <3



## Ingredients

1 kg of chicken breast  
2 tablespoons of apple cider vinegar  
1 tablespoon of dark mushroom soy sauce  
5 cloves of garlic, minced  
1 teaspoon of minced ginger  
1/2 a teaspoon of chili flakes

For the dip

1/2 a cup of plain yoghurt  
A few sprigs of dania  
1/2 a teaspoon of whole black pepper  
2 tablespoons of fresh lemon juice

1 teaspoon of paprika  
1 teaspoon of turmeric  
1 cup of plain yoghurt  
2 tablespoons of dried rosemary  
Salt to taste

1 tablespoon of honey  
2 cloves of garlic, minces  
1/4 teaspoon of fresh ginger

## Method

Dice your chicken and place them in a container. Add all the other ingredients and mix them in until combined. Cover and set aside to marinate. In the meantime, work on the dip.

In your kinu, add the coriander seeds and dania and crush them into a paste. Add them into a bowl with the plain yoghurt, add the garlic, garlic, lemon and honey. Mix it all in then set aside.

Skewer the chicken and grill them until done. Serve.



SERVE WITH: your fave startch or on their own

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/chicken-mshikaki-dania-creamy-dip/>