



Spiced chicken skewers with cucumber salad

Warm, spicy chicken perfectly offset by cool, fresh cucumber salad. Sounds like you're due for a nice cookout. Even better, this meal is ready to eat in under 30 minutes!

Ingredients	Directions
<ul style="list-style-type: none">– 1 1/2 lb. chicken tenders– 2 tablespoons canola oil– 2 teaspoons curry powder– 2 teaspoons smoked paprika– 1/4 teaspoon cayenne pepper– 2 pieces naan bread (if available)– 1 sliced English cucumber– 2 sliced scallions– 1 tablespoon olive oil– 1 tablespoon fresh lime juice– 1 chopped garlic clove– Plain Greek yogurt and lime wedges (for serving)	<ol style="list-style-type: none">1. Heat grill to medium-high. Cut chicken tenders into thirds. Toss with canola oil, curry powder, smoked paprika, cayenne pepper, and kosher salt and black pepper.2. Thread onto metal skewers.3. Grill, turning occasionally, until charred and cooked through – about 8-10 minutes.4. Grill 2 pieces of naan until warm and toasted (1-2 minutes).5. Meanwhile, toss together the cucumber, scallions, mint, olive oil, fresh lime juice, and garlic.6. Season with kosher salt and pepper and serve with the plain Greek yogurt and lime wedges!

Recipe adapted from the Country Living