Chicken Kebabs with Potatoes and Broccoli

Chicken

1/2 cup plain Greek yogurt

2 Tablespoons red curry paste

1 Tablespoon oil

1 teaspoon salt

1/2 teaspoon pepper

4 boneless, skinless chicken breasts, cut into 2" pieces

Sauce

1/2 cup plain Greek yogurt

1/4 cup chopped fresh cilantro

1 Tablespoon lime juice

1 Tablespoon water

1 teaspoon red curry paste

1/4 teaspoon salt

1/8 teaspoon pepper

Vegetables

1 1/2 pounds small red potatoes, halved

1/4 cup vegetable oil

3/4 teaspoon salt

1/2 teaspoon pepper

1 pound broccoli, cut into 2" florets

Whisk together yogurt, curry, oil, salt and pepper in large bowl.

Add chicken and stir to combine.  Let marinate 30-60 minutes.

Thread chicken onto skewers.

Whisk together sauce ingredients.

Toss potatoes with 2 T. oil, 1/2 t. salt and 1/4 t. pepper.

Arrange cut side down around outside of foil lined baking sheet.

Bake 15 minutes at 475.

Toss broccoli with 2 T. oil, 1/4 t. salt and 1/4 t. pepper.

Place broccoli in center of baking sheet.

Place kebabs around perimeter on top of potatoes.

Put pan under broiler for 8 minutes.

Flip kebabs and broil 6-8 more minutes.

Remove from oven when chicken registers 160 degrees.

Serve with vegetables and sauce.