Grilled Chicken Souvlaki

2 Tablespoons olive oil

1 Tablespoon fresh thyme

3 strips lemon zest, chopped

2 teaspoons salt

1 teaspoon oregano

1/2 teaspoon coriander

1/4 teaspoon red pepper flakes

1/4 teaspoon pepper

2 pounds boneless, skinless chicken breasts

Tahini Sauce

2 Tablespoons tahini

1 1/2 Tablespoons lemon juice

1/2 teaspoon slat

1/4 teaspoon pepper

1/4 teaspoon oregano

4 Tablespoons butter, melted

Combine oil, thyme, garlic, lemon zest, salt, oregano, coriander, pepper flakes and pepper.

Slice chicken into strips 1/2" wide.

Transfer chicken to bowl of oil mixture. Cover and refrigerate 2-24 hours.

Thread chicken onto metal skewers.

Place kebabs onto a grill and cook until 160 degrees.

Transfer to a platter.

Whisk together tahini ingredients, except butter.

Slowly whisk in butter.

Drizzle sauce over kebabs.