




Chicken kebabs

Chicken breasts can be incredible on a braai. This part of the bird dries out quickly, and so needs direct, quick cooking. Use this recipe as a base, then tweak to adjust to your liking.

 More than 2 hours **Serves:** 4

Recipe Type: Mains

Main Ingredient: Chicken

Ingredients

Main Ingredients

250 ml PnP plain yoghurt
.....
2 PnP garlic cloves, crushed
.....
1 stick ginger pieces, peeled and
grated
.....
30 ml PnP smooth apricot jam
.....
4 cubed chicken breasts, cut into
chunks
.....

Method

- Mix together the yoghurt, garlic, ginger to a thick paste.
- Add the chicken and marinate for as long as possible – anything from 1 hour to overnight.
- Remove from marinade just before cooking.
- Thread onto skewers and grill on braai for 7-10 minutes each side (depending on heat of braai).

Tips

- Add a handful of fresh herbs to the marinade.
- Cut up bits of veg – peppers, aubergine etc and use on kebabs.