




Portuguese chicken skewers

A quick & an easy party solution.

 Less than 1 hour **Serves:** 4

Recipe Type: Light meals

Main Ingredient: Chicken

Ingredients

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500 grams skinless boneless chicken thighs

1 medium PnP onion, cut into 2cm squares

1 PnP green pepper, cut into 2cm squares

8 bamboo skewers, soaked in water

60 ml PnP juice and grated peel of lemon

1 PnP tomato, grated or finely chopped

30 ml PnP tomato paste

4 PnP garlic cloves

15 ml PnP sugar

3 ml peri-peri powder

1 dash salt and milled pepper, to taste

1 glug PnP olive oil

Method

- Thread chicken, onion and green pepper onto skewers in alternating layers.
- Mix together remaining ingredients with a glug of olive oil and pour over skewers.
- Preheat oven grill to maximum (if braaiing, ensure coals are medium hot).
- Place skewers on a foil-lined baking tray and grill, turning and basting until cooked through and slightly charred.