

CHUNKY POTATO AND CHICKEN KABABS



Serving: 5

Prep Time: 50 min

INGREDIENTS

- Juice of 3 lemons
- 30ml (2 tbsp) honey

- 60ml (1/4 cup) fresh mind, chopped

INSTRUCTIONS

For the Kebabs

- 5 Medium chicken breasts (120g each), chopped into bite size chunks
 - 4 parboiled potatoes, with skin
 - 2 onions chopped into chunks
 - 2 lemons hopped and chunked
 - 2 peppers seeded and chopped into chunks
 - Ground black pepper, to taste 10 wooden or metal skewers (soak wooden skewers in water)
1. Mix together all the marinade ingredients until well combined. Place the chicken pieces into a mixing bowl and pour over the marinade. Marinate for 20 minutes. Skewer the marinated for 20 minutes.
 2. Skewer the marinated chicken cubes and potato chunks onto skewers, separating with onions, peppers and lemon wedges. Pour over any remaining marinade and season with fresh ground pepper.
 3. Braai or grill kebabs until chicken is cooked through, for about 10-15 minutes. Pour any excess pan juices over kebabs whilst cooking. Serve the chicken potato kebabs with fresh crisp salad.