



# Chermoula Chicken Kebabs

Serves 4 EASY



## Ingredients

Marinade:

- 3 tbs olive oil
- Juice of 1 lemon
- A pinch Saffron
- 1 tbs Paprika
- 1 tbs Coriander Ground
- 1 tbs Cumin Ground
- 1 tbs Parsley Flat Leaf
- 1 tbs Coriander Leaf
- or
- Mint
- 1/4 tsp Garlic Granules
- Salt and Black Pepper

Plus:

- 4 boneless skinless chicken breasts, cubed
- 2 lemons, cut into wedges
- 1 red pepper, cut into chunks

## Method

**STEP 1**

Mix all the marinade ingredients together in a large bowl. Add the chicken and stir to ensure that the chicken is evenly coated. Cover and refrigerate for 2 hours or overnight.

**STEP 2**

Thread the chicken onto skewers, alternating with lemon wedges and pepper chunks.

**STEP 3**

Cook under a pre-heated medium grill or on the barbecue for 10-15 minutes until the chicken is fully cooked.

**STEP 4**

Serve with toasted pitta bread and salad.