

Shish Kebab Platter



Ingredients:

½ kilo boneless chicken breasts, 2 tbsp lemon juice, 1 tbsp olive oil, 1 tsp salt, 1 tsp garlic paste, 1 small tsp ground black pepper, 3 small capsicums, 2 medium sized onions, 2 medium sized tomatoes

Method:

Cut the chicken into 1½ inch sized cubes and put the pieces into a large bowl. Mix the lemon juice, olive oil, salt, garlic and ground black pepper separately. Pour the mixture over the chicken pieces and rub onto the meat. Cover and let it marinate for 2-hours over overnight in the fridge. Cut the capsicums, onions and tomatoes into 1-inch sized pieces. Place the chicken cubes, capsicum, onion and tomato pieces onto skewers alternatively. Grill (or barbecue) for approximately 10-15 mins till meat and vegetables are cooked well. Serves 4.