

Tandoori Chicken Skewers

Ingredients

- 200g chicken breast, cut into cubes
- 1 tsp Spice Mix
- 2 tbsp plain yoghurt
- Salt to taste
- Mixed red, green and yellow peppers, cut into cubes
- 1 tbsp cooking oil
- Golden syrup for drizzling
- Fresh parsley, chopped

Instructions:

1. Combine the chicken, yoghurt, Tandoori spice and salt. Marinate for at least 30 minutes (preferably overnight).
2. Thread the chicken and peppers alternately onto two skewers.
3. Heat the oil in a frying pan over medium heat.
4. Cook the skewers, turning regularly until all sides are golden brown and the chicken is fully cooked.
5. Plate the skewers.
6. Drizzle lightly with golden syrup.
7. Garnish with chopped parsley and serve immediately.

Best Paired with Thornleigh Sauvignon Blanc