



CLONAKILTY

LEMON AND HERB CHICKEN SKEWERS





Lemon and Herb Chicken Skewers

Recipe by Chef Kevin Dundon

Ingredients

- 3 tbsp Irish Yogurts Clonakilty Greek Style Natural Live Yogurt, plus extra to serve
- 3 cloves garlic, chopped
- ½ lemon, sliced
- 2 tbsp honey
- 4 sprigs fresh oregano, or other herbs
- 1 tsp Dijon mustard
- ½ tsp chilli flakes
- 1 tbsp olive oil
- 2 chicken breasts, cut into cubes
- 1 red peppers, cut into bite-sizes pieces
- 1 yellow pepper, cut into bite-sizes pieces
- 1 red onion, quartered
- **To Serve**
- 4 Flat bread
- 80g salad leaves
- 100g cherry tomatoes

Directions

- In a bowl, combine the yogurt, lemon slices, crushed garlic, honey, mustard, chilli flakes, oregano. Place the chicken pieces in the marinade. Cover with cling film and marinate for 30 minutes minimum or ideally overnight in the fridge
- Once ready, Preheat the barbecue to medium or until the charcoal ashes turn white
- Tread some of the marinated chicken pieces on the skewers with, red pepper, yellow pepper and red onion. Repeat to fill up the skewers
- Place the chicken skewers on the barbecue over direct heat and grill for 6 -8 minutes, turning every couple minute or so
- Move the skewers over indirect heat or lower heat area on the barbecue to ensure the meat continue to cook without burning
- In the meantime, prepare the salad, in a bowl, combine the salad leaves, cherry tomatoes with



some olive oil, lemon juice and seasoning. Keep aside

- Warm the flat bread on the barbecue for 2 minutes. I like to sprinkle some droplets of water on the bread to help for a better result
- Remove the chicken skewers and flat bread from the barbecue and enjoy immediately over with the tomato salad. Add extra yogurt to serve!