

SWEET PAPRIKA CHICKEN SKEWERS

INGREDIENTS :

2kgs diced chicken (cut into 1 inch thick cubes)
2 tablespoons salt
2 tablespoons pepper
2 tablespoons sweet paprika
2 tablespoons oregano

PREPARATION :

Mix the all ingredients in a bowl and allow to stand for 1 hour prior to skewering. Skewer the chicken and place over a bed of charcoal. If you do not have a motorised rotisserie skewers cooked over a charcoal BBQ will suffice. Just remember to turn after 5 minutes.



HOT TIP

Cook over mallee root charcoal rather than a gas BBQ to get full smoky flavour in your food



Cook
Time 

Approx.
10 Mins

IMAGE BELOW

golden brown on
the outside, moist
on the inside