

Chicken Kebobs

Ingredients-

*2 tablespoons **Spice Trail's Exotic Blend**
3 cloves of garlic, crushed into a paste
2 tablespoons lemon juice
2 tablespoons extra virgin olive oil
2 teaspoons salt
2 pounds boneless-skinless chicken thighs cut into bite-sized chunks*

Method-

*In a large mixing bowl, mix **Spice Trail's Exotic Blend**, garlic, lemon juice, olive oil and salt. Then add the bite-sized chunks of chicken and coat well with marinade. Cover and marinate in the fridge for at least 1 hour. Skewer on metal skewers or on wood skewers soaked in warm water for 1 hour.*

Preheat the grill or grill pan; oil the grill well, then place kebobs on hot grill, turning once, until chicken is cooked and firm and the liquid runs clear.

Drizzle with more extra virgin olive oil and Serve with lemon wedges.