

Garlic Lime and Chilli Chicken Skewers

Serves: 1

Prep time: 5 Minutes

Marinating: 30 Minutes +

Cooking time: 6 Minutes

Ingredients:

- 3 chicken tenderloins
- 1 teaspoon grated garlic
- 1 red chilli thinly sliced
- 1 tablespoon finely chopped fresh coriander root/stem
- 1 tablespoon oil
- ½ teaspoon sweet paprika
- ½ lime, juice and zest
- salt and cracked pepper
- 3 wooden skewers
- **Garnish:**
- Sprinkle with freshly chopped coriander leaves and a wedge of lime



*How easy are these to make, they are deliciously fresh and zesty, with a hint of heat. So yummy. **Enjoy!***

Method:

- Mix together the garlic, chilli, lime, oil, paprika, zest and juice. Season to taste
- Place the tenderloins into a bowl or ziplock bag, pour over the mix and rub into the chicken
- Cover and refrigerate for at least 30 minutes
- Thread the chicken onto the skewers, (if using a BBQ soak them in water first)
- Pour over any juices remaining in bowl.
- Heat a pan or skillet over medium-high heat, add the skewers and cook for 3 minutes each side
- Place them onto a serving plate with a wedge of lime and garnish with fresh coriander leaves
- **Serve and Enjoy!**