

# MOROCCAN CHICKEN SKEWERS

THE STEAM  
OVEN KITCHEN



## INGREDIENTS

500gms chicken tenderloins  
bamboo skewers  
1T tomato paste  
1T Moroccan seasoning  
1t smoked sweet paprika  
2 cloves garlic, crushed  
1/2 t red chilli paste  
2 T lemon juice  
1/4 t salt  
black pepper

## INSTRUCTIONS

Mix all marinade ingredients in bowl and add chicken and stir to coat.

Leave to marinate for at least an hour.

Preheat oven using Fan assisted Grill with added steam or fan bake with steam 210C . Place tray in oven to heat with oven on level 4 or second to top level of oven.

Thread each tenderloin onto a skewer through the length of the tenderloin

When oven is heated place chicken skewers directly onto hot oven tray.

Cook skewers for 15 - 18 minutes or until cooked and golden brown.