



## Greek Lemon Chicken Kebabs

Makes

6

Time

55  
mins

Level

SIMPLE

Kcal

224  
per portion

### You will need

- 4 Jaffa Seedless Lemons juiced plus zest from one
- 2 large skinless chicken breasts
- 60g plain Greek yogurt
- 50g olive oil
- 4-5 cloves garlic
- 2 tbsps dried oregano
- 1 tsp salt
- 1/2 tsp freshly ground black pepper

### Our step by step guide

#### Step 1

Cut the chicken breasts into 1-inch pieces. Place the chicken pieces in a freezer bag or bowl and set aside.

#### Step 2

Add the Greek yogurt and olive oil to a medium size bowl adding zest of one of the Jaffa seedless lemons, then the juice of all 4 lemons. Crush the garlic and add to the marinade with the oregano, salt and black pepper and stir.

#### Step 3

Pour half of the marinade in with the chicken pieces and reserve the other half of the marinade for basting.

#### Step 4

Marinate the chicken for 30 minutes or up to 3 hours in the fridge.

#### Step 5

Prepare the grill by lightly oiling the grate with vegetable oil or cooking spray and set to medium high heat.

#### Step 6

If using wooden skewers, prepare them by soaking in water for 10 minutes. Thread the chicken on the skewers ending with a wedge of lemon if you wish.

#### Step 7

Grill the chicken, basting the kebabs with the reserved marinade and turning often until cooked through, about 10-15 minutes or until the chicken juices run clear.

#### Step 8

Serve warm.

#### Step 9

Enjoy!

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