

### DEVON HONEY & SOY CHICKEN KEBABS



Quick, Easy and VERY Tasty. Serves 4

#### Your shopping list - all at Johns!

- 4 tbs vegetable oil
- 5 tbs Devon honey
- 5 tbs soy sauce
- 1 tbs freshly ground black pepper
- 500g local diced chicken breasts
- 2 garlic cloves, finely chopped
- 5 small onions cut into 1/4s
- 2 red peppers cut into 5cm pieces
- 4 skewers available in store

Adapt for vegetarians - use mushrooms or English cherry tomatoes.

#### Preparation

- In a large bowl, whisk together the oil, honey, soy sauce & black pepper.
- Before adding the chicken reserve a small amount of marinade to brush on kebabs while cooking.
- Place the chicken, garlic, onions & peppers in the bowl & marinade for a minimum of an hour.
- Preheat the BBQ for a medium to high heat.
- Drain the marinade from the chicken & the veg. Thread the chicken & veg alternately onto the 4 skewers dividing evenly.
- Cook the kebabs for 12-15 mins until juices run clear. Turn & brush with marinade frequently.

Serving suggestions: A crisp green salad, new season Branton potatoes, our homemade coleslaw