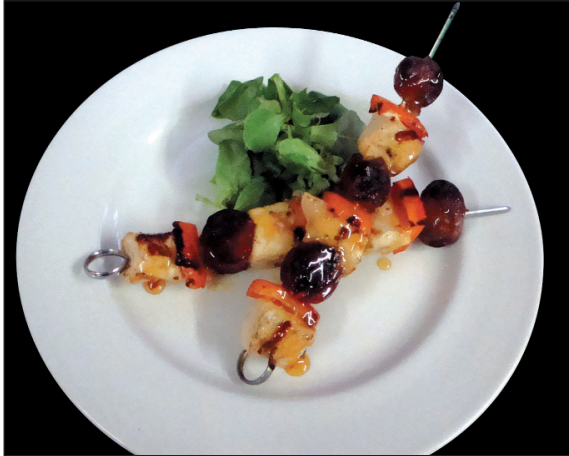


The Slug and Lettuce

CHICKEN CHORIZO AND RED PEPPER SKEWERS

Serves 1



INGREDIENTS

Chicken breast 75g
Chorizo 50g
Red pepper 30g
Sweet chilli sauce 30g
Lambs leaf 5g

PREPARATION

Skewers

1. Cut the chicken breast into cubes.
2. Cut the chorizo into cubes.
3. Cut the red pepper into 1" squares.
4. Make the skewers by placing 3 pieces of chicken, 3 pepper squares and 3 chorizo pieces alternately on the skewer.

METHOD

1. Cook the skewers on a hot grill pan for approx. 5 minutes, turning to cook evenly.
If necessary, finish in the oven to continue cooking without colouring.
Check that the chicken is cooked through.
2. Serve with lambs leaf and drizzle with sweet chilli sauce over the skewers.