

# Chicken Kebabs

Serves 2 as a main course or 4 as an entree.

These kebabs have a great kick to them, a combination of the smokey paprika, sharp lemon and chilli power. Absolutely delicious served with baked potatoes and a green salad. Anyone will think you'd gone to some effort. Ahh... don't you love the marinade? do all the work beforehand and relax all the way to the dinner table!

You will need:

- 450g chicken breast
- 2 tablespoons olive oil
- 1 finely sliced shallot
- 3 cloves garlic
- 1 tablespoon paprika
- Juice of a lemon
- 2 tablespoons chopped fresh parsley
- ¼ teaspoon dried chilli flakes
- Salt and pepper

Slice the chicken into long strips. Thread the chicken strips onto skewers. Combine the remaining ingredients in a bowl and pour over the chicken. Refrigerate for a minimum of 2 hours (but preferably overnight). Preheat the barbecue. Grill the kebabs for approximately 16 minutes, turning once.

For an outstanding alternative, substitute the chicken with a dozen large green prawns (shelled but leaving tail intact) and serve with lemon wedges as an hors d'oeuvres.

