



PAUL THOMPSON EVENTS

EST. 2011



'Diaper Poultry' Chicken Skewers with a 'Choose Spice' Goan Marinade

Ingredients

1 x pack of Diaper Poultry chicken breasts, sliced in half lengthways
1 x pack of Choose Spice goan curry paste
8 x bamboo skewers

Preparation time 2 mins • Cooking time 20 mins • Serves 2-4 people

Method

Marinate the sliced chicken with the tub of Goan curry paste, cover and leave in the fridge for 24 hours so that the flavours can work through the meat.

Soak 8 bamboo skewers in water for 10 minutes, before skewering the meat onto them.

Take the chicken skewers to either your pre-heated barbecue or oven grill and cook for approximately 20 minutes, turning frequently until cooked through. You can check the meat is cook by slicing into the thickest part of the chicken.

Serve and enjoy!