

More than 1 hour

Serves 2-3

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Ingredients:

- 3 chicken breasts, skin on, deboned
- Salt and milled pepper
- 100-150g coil chorizo sausage, thickly sliced

Marinade:

- 3 Tbsp (45ml) olive oil
- 3 Tbsp (45ml) lemon juice
- Dash Worcestershire sauce
- 5 sprigs each rosemary and thyme, leaves picked and crushed
- 2 cloves garlic, grated
- 2 Tbsp (30ml) smoked paprika
- 1 tsp (5ml) each ground cumin and ground coriander
- Pinch brown sugar

For serving:

- 1 packet (250g) PnP sweet baby peppers
- 2 lemons
- Handful fresh parsley or coriander, chopped

Method:

1. Slice chicken into large chunks, season well and place in a dish.
2. Combine marinade ingredients and coat chicken with mixture.
3. Marinate for 1-4 hours. (The longer it marinates, the more flavourful it will be.)
4. Thread chicken chunks and chorizo slices on skewers.
5. Braai espetadas over medium coals (you should be able to hold your hand over heat for 4-5 seconds) for about 18-23 minutes.
6. Baste with leftover marinade as you braai.
7. Remove espetadas from grill, cover with foil and rest for 10 minutes.

8. Halve sweet peppers and lemons and place on the braai to chargrill for about 5 minutes.
9. Serve espetadas with grilled peppers and lemons on the side.