

45 minutes (plus marinating time)

Makes 8-10

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Ingredients

- 4-6 (600-800g) chicken thighs, deboned
- Salt and milled pepper
- 3-4 nectarines, quartered

Marinade:

- 3 Tbsp (45ml) orange marmalade
- Juice (60ml) and zest of 2 limes
- Glug of olive oil
- 2 tsp (10ml) PnP crushed garlic and ginger
- ½ tsp (3ml) smoked paprika or chipotle spice
- 2 sprigs each fresh thyme and fresh rosemary, leaves picked and chopped
- Salt and milled pepper
- Lemon wedges and couscous salad (see cook's note), for serving

Method

1. Cut chicken into strips and season.
2. Combine marinade ingredients and coat chicken thoroughly.
3. Marinate for 1 hour.
4. Thread chicken on bamboo skewers, alternating with nectarines.
5. Braai over medium-hot coals for about 20 minutes, turning and basting regularly with leftover marinade.
6. Serve with couscous salad and a generous squeeze of lemon juice.

COOK'S NOTE:

For the couscous salad, mix 1-2 (250-500ml) cups cooked couscous, ½ sliced cucumber, ½

sliced red onion, mint and pomegranate rubies. Drizzle with olive oil and season.

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