Schwartz grill & sizzle for chargrilled chicken kebabs / [McCormick (UK) Ltd.].

Contributors

McCormick (UK) Ltd.

Publication/Creation

[Place of publication not identified] : [McCormick (UK)], [2001]

Persistent URL

https://wellcomecollection.org/works/mj8rabux

License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection 183 Euston Road London NW1 2BE UK T +44 (0)20 7611 8722 E library@wellcomecollection.org https://wellcomecollection.org





1 tbs olive oil.

450g (1 lb) boneless chicken breast, cubed 1 courgette & 1 red pepper, cut into chunks 1 tbs Schwartz

Chargrilled Chicken Seasoning

Mix the oil, chicken, vegetables and Seasoning in a bowl. Thread onto 4 skewers or kebab sticks, alternating the chicken, courgette and pepper. Place under a pre-heated grill or on a BBQ for 10-15 minutes turning occasionally until cooked.

SERVES 4

More quick & easy BBQ ideas

Brush 4 rump or sirloin steaks with oil and grill or BBQ to taste. Sprinkle 1/2 tsp of Steakhouse Pepper Seasoning or Montreal Steak Seasoning over each steak and return to the heat for 1-2 minutes.

This is one in a range of Grill & Sizzle Seasonings with a red brown cap.

Why not try :

Tex Mex Chilli, Piri Piri Chicken, Jamaican Jerk, Cajun.

6/02

SCHWARTZ

PREP 5 COOK TIME 5 TIME MI

Chargrilled Chicken Kebabs ALL YOU NEED IS:

1 tbs olive oil, 450g (1 lb) boneless chicken breast, cubed 1 courgette & 1 red pepper, cut into chunks

1 tbs Schwartz Chargrilled Chicken Seasoning

Mix the oil, chicken, vegetables and Seasoning in a bowl. Thread onto 4 skewers or kebab sticks, alternating the chicken, courgette and pepper. Place under a pre-heated grill or on a BBQ for 10-15 minutes turning occasionally until cooked.

SERVES 4

More quick & easy BBQ ideas

Brush 4 rump or sirloin steaks with oil and grill or BBQ to taste. Sprinkle 1/2 tsp of Steakhouse Pepper Seasoning or Montreal Steak Seasoning over each steak and return to the heat for 1-2 minutes.

This is one in a range of Grill & Sizzle Seasonings with a red brown cap.

Why not try : Tex Mex Chilli, Piri Piri Chicken, Jamaican Jerk, Cajun.

SCHWARTZ