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

# Contributors

McCormick (UK) Ltd.

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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:

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