



JERNEJ KITCHEN

MEDITERRANEAN CHICKEN SKEWERS

Mediterranean Chicken Skewers is a delicious grilled chicken recipe. The meat is marinated and grilled until golden. Serve with veggies and bread.

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|--------------|----|---------|
| MAKES | 8 | SKEWERS |
| PREPARATION: | 20 | MINUTES |
| REST: | 30 | MINUTES |
| GRILL: | 10 | MINUTES |
| TOTAL TIME: | 1 | HOUR |

MEDITERRANEAN CHICKEN SKEWERS

900 g (2 pounds) skinless and boneless chicken breast

1 tbsp olive oil

1 tbsp oregano

1 tsp paprika powder

2 garlic cloves

1 tsp grated lemon zest

juice of one lemon

TO SERVE

1 cucumber

3 tomatoes

1 red onion

[Lepinja \(Balkan Flatbread\)](#)

Pepper Spread

Ajvar

TOOLS AND EQUIPEMENT

kitchen knife

cutting board

bowl

clingfilm

wooden or metal skewers

CHICKEN SKEWERS

Cut the chicken breast into 2 - 3 cm or 1-inch pieces. Add to a bowl and season with olive oil, paprika powder, minced garlic, lemon zest, juice of one lemon, salt, and pepper. Stir to combine and cover with clingfilm. Place in the fridge for 30 minutes or overnight. Half an hour before grilling, remove the chicken from the refrigerator.

PREPARATION

Use eight metal or wooden skewers. If you're using wooden skewers, pour water into a baking dish and soak the wooden skewers in the water for 10 minutes. This way, you can prevent the wooden skewers from burning. Heat your gas grill or fire up the grill to get the grill temperature to about 250 °C - 300 °C or 480 °F - 570 °F.

GRILLING

Thread the chicken onto the skewers and place them on a hot grill. Grill on each side for about 2 minutes or, in total, for 8 minutes.

SERVE

Serve the Mediterranean Chicken Skewers with Lepinja (Balkan flatbread) or pita bread, cucumbers, tomatoes, onion, and diced iceberg salad. We adore adding the [ajvar sauce](#).

Sponsored

outside grill