



Chicken Kebabs

Easy week night dinner!



4-6 servings



20 minutes

INGREDIENTS

- 1 packet of De-boned, skinless
Thigh pieces
- 1 Red onion - cut into quarters
- 1 Pineapple - cut into quarters
- 1 Green pepper - cut into quarters
- Bamboo Skewer sticks

- Marinade of your choice
- Salt & Pepper to taste

DIRECTIONS

1. Cut your chicken into bite-size chunks or strips.
2. Skewer one piece of chicken, onion, pineapple, pepper onto the skewer, and repeat 3 times per skewer.
3. Braai your skewers onto medium heat on your Gecko Grill Mobi for 10min, turning regularly.
4. After 15min, brush marinade onto the skewers and turn, brush again for a couple of times.
5. Use salt & pepper to taste.
6. Enjoy with a vegetable kebab or a side salad.

NOTES

Use our GeckoMAX degreaser to remove debris from your grid after marinating your chicken.

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