



Chicken kebabs



Serves 4



45 mins



Medium

Ingredients

1 kg of potato
1 homemade chouriço sausage
4 chicken breasts
200 g of bacon slices
1 onion
4 cloves of garlic
100 ml of Olive Oil
50 g of Butter
½ lemon (juice)
1 sprig of thyme
1 sprig of rosemary
1 sprig of oregano
Salt and pepper

Cooking Instructions

Bake the potatoes with skin on and seasoned with salt. They must be baked for around 20 minutes in an oven at a temperature of 250°. Cut the chicken breasts into chunks and wrap them in the bacon slices. Arrange them on skewers, alternating with the chouriço sausage. End with a piece of onion and season with salt and pepper. Remove the potatoes and give them a little tap to open them. Put them in a bowl and season with the garlic, thyme, salt and olive oil. Grill the kebabs and brush them with the melted butter with lemon juice and chopped herbs. When ready, serve them

accompanied by the potatoes and bread or other accompaniment.