

CHICKEN SKEWERS MARINATED IN BARBECUE SAUCE



Ingredients (For 4 people)

- 600 g chicken fillet
- For the marinade:
 - 2 tbsp Savora mustard
 - 3 tbsp ketchup
 - 2 pinches of aromatic (herb and flower) mixture
 - 3 tbsp Worcestershire sauce
 - 2 tbsp chilli sauce
 - 2 cubed red peppers
 - 2 red onions

Preparation:

Cut the chicken and slip it onto skewers, alternating with pepper and red onion.

Mix all the ingredients in a bowl and brush every side of the chicken skewers with the mixture. Leave to chill for 1 hour in the refrigerator.

Sear the skewers on a griddle for 15 minutes, turning them over regularly.

