

# Moroccan Chicken Skewers



SERVES 6



PREP TIME 30  
minutes



COOKING TIME 20-25  
minutes

## Ingredients

1 packet *Carla's Moroccan Blend*  
3 tbsp olive oil  
1 kg chicken breast, roughly cubed  
3 red onions, cut into quarters  
2 red peppers  
1 jar marinated artichokes  
1 courgette  
6 naan breads/pittas  
Cous cous to serve (optional)  
6 oz feta cheese  
¼ cup Greek yoghurt  
Juice of 1 lemon  
¼ tsp smoked paprika  
1 tsp persillade  
Leafy salad

## Instructions

1. First, prepare the chicken breast, by roughly dicing into 2-inch cubes. Mix 1 packet Carla's Moroccan Blend with 3 tablespoons olive oil and coat the chicken pieces fully. Cover and place in the fridge to marinate for at least 30 minutes. If using wooden skewers, place them in water to soak so they are ready to use.
2. Meanwhile prepare the veg for the skewers. Peel and chop the red onions, and cut up the peppers and courgette.
3. Next make the whipped feta sauce. Add the feta, Greek yoghurt, lemon juice, smoked paprika and persillade to a food processor and blend until smooth and creamy. Place in a serving bowl and refrigerate until needed.
4. Once the chicken is ready, thread the skewers with the marinated chicken, red pepper, red onion, courgette and marinated artichoke. Preheat the BBQ to a medium heat and grill the chicken, turning frequently until fully cooked through and slightly charred on the outside.
5. Meanwhile, prepare the cous cous according to pack instructions, and gently toast the naans/pittas on the bbq.
6. Plate up the chicken skewers with the naan, couscous and salad, and top with a generous helping of the feta sauce. Enjoy!

Carla's product used in this recipe: [Moroccan Blend](#)

[www.carlasfoods.co.uk](http://www.carlasfoods.co.uk)

Enjoy!

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