



Consejo del chef

Serve these tasty chicken and vegetable skewers with some yoghurt sauce.

Raciones para 6

- 2 Chicken breasts
- 1 Green pepper
- 1 Yellow pepper
- 1 Courgette
- 140 gr Cherry tomatoes
- Extra virgin olive oil
- Salt
- Pepper
- Cumin
- Paprika
- 1/2 Cucumber
- Mint
- 3 gr Chives
- 2 Greek yoghurts
- 1/2 Lime

- 1 For the yoghurt sauce: finely chop the cucumber, mint and chives and mix with the yoghurt, the juice of half a lime, salt and pepper. Set aside.
- 2 For the skewers: dice the chicken breast, the red and yellow peppers and cut the courgette into half-moons. Assemble the skewers by alternating the above ingredients and the cherry tomatoes to taste.
- 3 Prepare a dressing by mixing the oil with the salt and spices and brush the skewers. In the meantime, preheat the oven in SteakMaster function and in manual mode.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/pinchos-morunos-de-pollo-y-verduras/>

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