

CHICKEN FAJITA ON SKEWERS

Suitable for bring and braais.

This chicken skewers recipe is great when you need to whip up something quickly, or if you're looking for an easy dish to prep for that next bring and braai.



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Total Time: 35 minutes
Prep Time: 20 minutes
Cook Time: 15 minutes
Serves: 4 people

INGREDIENTS

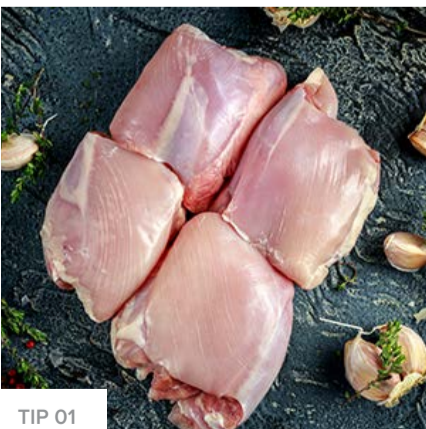
4 chicken breasts, cut into equal-sized chunks
2 red peppers, cut into similar sized chunks as chicken
2 red onions, cut into similar sized chunks as chicken
1 punnet cherry tomatoes
smoked paprika
bamboo skewers
lemon juice, to serve
tsatsiki, to serve
gaucomole, to serve
rotis (or pita breads), to serve

INSTRUCTIONS:

1. Place one piece of chicken, then pepper, then onion, then tomato on a skewer. Repeat until skewer is full.
2. Season with salt, pepper and smoked paprika.
3. Heat your Megamaster braai to medium heat, and cook skewers until chicken is cooked through and golden.
4. Toast rotis on the braai. Don't toast them for too long otherwise they'll turn stiff and hard.
5. Pull the fillings off the skewer and arrange inside the roti.
6. To serve, drizzle lemon juice on top and add tsatsiki and gaucomole.



MEGAMASTER RECIPE TIPS



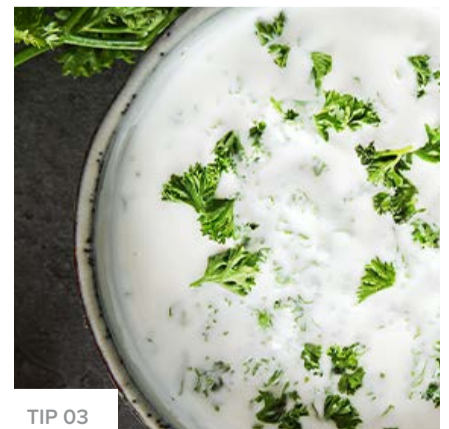
TIP 01

Switch to chicken thighs for juicier chicken, or even swop out for beef steak if you prefer.



TIP 02

For a low carb option, serve with cauliflower rice or salad instead of a roti.



TIP 03

Make your own tsatsiki by combining 1 cup Greek yoghurt with 1/2 cup finely diced cucumber, 2 crushed garlic cloves and the juice of 1 lemon. Season with salt and pepper.