



Chicken Tikka Kebab

Ingredients

- 4 chicken breasts
- 1 pack “The Great British Curry”
tikka masala spice kit
- Zest and juice of 2 limes
- 225g Natural yoghurt
- 50ml vegetable oil
- 1 clove garlic crushed

Directions

- Cut the chicken breasts up into 1 inch cubes and place in a sealable container
- Combine all other ingredients in a mixing bowl and pour over the chicken. Mix into the chicken and place in the fridge for upto 48 hours
- After marinating for 48 hours, place on wooden or metal skewers and barbecue (200c) or place under a hot grill. If there’s any marinade left brush this onto the chicken as its cooking.
- Serve with “The Great British Curry” Bombay potatoes, Pakora or Biryani rice. All sold in Croots Farm Shop. And a salad of your choice.