



## Butter Chicken BBQ Skewers

Made with Life's Good Butter Chicken Paste

- Wooden skewers
- 500g diced chicken thigh fillet
- 1 large onion cut into large pieces
- 3-4 tbsp Life's Good Butter Chicken Paste
- 2-3 tbsp natural or greek yoghurt
- 1 punnet grape or baby Roma tomatoes
- Zucchini cut into 2cm slices
- Coriander sprigs chopped to serve
- 4 tbsp natural or Greek yoghurt to serve

Mix Life's Good Butter Chicken Paste with 3-4 tbsp natural or greek yoghurt to form a smooth paste. Stir through chicken pieces in a bowl to coat evenly.

Marinate for at least 30 minutes. Thread onto wooden skewers, alternating chicken with onion, zucchini and tomato pieces. For best results pre soak wooden skewers on water to avoid them burning on the BBQ or grill.

Cook on BBQ grill plate, under oven grill or in frying pan.

To serve, sprinkle with fresh coriander leaves and a dollop of natural or Greek yoghurt.

Serve on a bed of rice with a squeeze of lime juice and a fresh salad.

Enjoy!  
Serves 4

