

Brochette de Poulet au Romarin



Serves 2 Prep 10 mins + 1h marinade Cooking 6 mins Easy

Ingredients

2 chicken breasts cut into cubes
1 lime cut into little quarters
6 long sprigs of rosemary (if you don't have rosemary, you can use wooden barbecue sticks)

For the marinade
2 tbsp of lime juice
1 tbsp olive oil
ground black pepper

1. Start with the marinade: mix the lemon juice, the olive oil and a few turns of black pepper and marinate the chicken pieces in it for 1h.
2. Wash the sprigs of rosemary and take off the leaves on the side, but leave the last 2 cm at the end untouched. Use the sharp end to alternatively thread the pieces of chicken and the lime pieces on to the sprigs.
3. Cook the chicken on a hot griddle, for about 6 mins, while turning them and basting them regularly with the marinade.