

Brochette de Poulet aux Poires



Serves 3

Prep 20 mins

Cooking 10 mins

Easy

Ingredients

450g chicken breasts
2 firm pears
1 lemon
1 tbsp chopped chives
2 tbsp olive oil
salt & pepper

1. Cut the chicken breast into cubes. Put these on a large dish. If using wooden brochettes, soak in water until needed.
2. Wash and finely chop the chives. Juice the lemon and add this mixture to the plate containing the chicken. Pour over the olive oil and season. Cover the bowl with cling film and refrigerate for 2 hours.
3. Peel and core the pears and cut the flesh into largish cubes.
4. Take the chicken pieces out of the marinade and put on the brochettes alternating a piece of pear and a piece of chicken. You can steam these for 10 mins. Alternatively put under a hot grill for the same amount of time, turning frequently. Serve with basmati rice.