

St. Paul's Cooking Class Crew

Chicken Kebabs

Prep Time: 15m

Cook Time: 15m

Total Time: 30m

Ingredients:

- 1/3 cup Honey
- 1/3 cup Soy sauce
- Salt
- Chilli pepper chopped into small squares (optional)
- Sesame seeds
- 6 Mushrooms chop in half
- 3 Bell peppers of all colours
- Oil spray
- 2 Chicken breasts diced

Method:

1. Dice two chicken breasts into chunks, add a pinch of pepper, salt and a few sprays of oil.
2. Add 1/3 cup of honey and 1/3 cup of sauce soy, mix every well together. Add some sesame seeds and stir well.
3. Slide bell peppers, chickens and mushroom pieces onto the skewers.
4. Pre-heat airfryer at 170°C/338°F, coat all the chicken kebabs with the mixed sauce.
5. Load all the chicken kebabs into the airfryer basket, cook under 170°C/338°F for 15mins-20mins, ready to serve.