



English garden chicken skewers

Serves 6

Ingredients

- 6 chicken breasts, cut into chunks
- 1 small bunch of thyme, leaves picked and coarsely chopped
- 1 small bunch of rosemary, leaves picked and coarsely chopped.
- 15 sage leaves, coarsely chopped
- 1 lemon
- 2 tbsp extra-virgin olive oil, plus extra for the salad
- 2 yellow or green courgettes
- 2 medium beetroot
- 2 sprigs of tarragon, leaves picked
- A small bunch of chives, finely chopped
- 200g mixed salad leaves
- 100g goats cheese

Method

1. Get your barbecue nice and hot. Place the chicken and the herbs in a large bowl with the grated zest of the lemon and the 2 tbsp of oil and toss together. Season, ensuring each chicken piece is well coated in herbs.
2. Using a speed peeler, slice the courgettes into ribbons. Thread the chicken pieces onto 12 skewers, with a couple of courgette ribbons in between. Drizzle with oil, then put on the barbecue (not directly over the coals) for 15-20 minutes, turning often, until golden and cooked.
3. Meanwhile, slice the beetroots into thin rounds, using a mandoline (use the guard) or a sharp knife. Toss them with the tarragon, chives, salad leaves and goats cheese, then carefully arrange on a serving platter.
4. In a jar, combine the lemon juice and a glug of oil; season and shake well. Set aside until ready to dress the salad.
5. When the kebabs are done, drizzle the dressing over the salad, then serve with the kebabs.