

# Chicken Lollipops

## Ingredients

1 Chicken Lollipops Seasoning  
2 Garlic Cloves (crushed)  
2 tsp Olive Oil  
2 tsp Vinegar (red wine or white wine)

25ml Warm Water  
4 (approx. 500g) Skinless Chicken Breasts (diced)  
8 Skewers

## How to make

**Step 1**  
In a large bowl mix the [Chicken Lollipops Seasoning](#), garlic, olive oil, vinegar and warm water. Add the chicken, mix to coat evenly and marinate for 10 mins.

**Step 2**  
Soak the skewers in water as the chicken marinates. Feed 4-5 chunks of chicken onto each skewer.

**Step 3**  
Add a drizzle of oil to a large frying pan on medium heat and once hot add the skewered chicken. Fry for 12-15 mins or until cooked through, turning regularly until nicely charred. **The skewers will become hot during cooking!**

Serve with salad and couscous or flat breads and hummus.

