

COFFEE & CHICKEN SKEWERS



The Goodies List ☺

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| 3 tblsp ground/smashed coffee beans | 1 ½ tblsp cumin seeds |
| 2 knobs garlic, diced | 4 black peppercorns, smashed |
| 2 anchovy fillets, finely diced | 1 tblsp lemon juice |
| Zest of 1 lemon | 12 chicken thighs, diced |
| 1 Eggplant, in chunky cubes | Olive oil (as needed for marinade) |
| ½ tblsp sweetener of your choice, I used Birch Xylitol (adjust to your tastebuds) | |

Always Bring Your Joy and Passion to Create ☺

Before you do anything, place your kebab sticks in enough water to cover them. This prevents them from burning whilst on the bbq. Now begin to prepare your marinade by using a large bowl - combine coffee, cumin, garlic, peppercorns, anchovy, lemon zest and juice, sweetener and enough olive oil as required to make the marinade into a liquid to coat the chicken and eggplant. In another bowl place your chicken and use a separate bowl for your eggplant. Now pour enough marinade over each bowl and toss to coat well. Allow time to marinate...I left mine for approx. 30 minutes. In this time you can prepare your salad, see below.

Then begin to thread your chicken and eggplant onto the skewers. This quantity of meat made approx. 15 skewers. Warm up the grill on your bbq and your ready to cook. I served ours with a simple salad of fresh coriander leaves, diced avocado, finely diced red onion, finely diced and de-seeded cucumber, baby tomatoes all seasoned with cracked pepper and a generous squeeze of lime juice. The salad was really light and fresh which was a great contrast to the rich, full-flavour of the chicken. Enjoy ☺

