Chimichurri Chicken Kebabs & Soda Bread

with a tomato & bocconcini salad

Hands-on Time: 30 minutes

Overall Time: 45 minutes

Adventurous Foodie: Serves 1 & 2

Chef: Morgan Otten

Wine Pairing: Bertha Wines | Bertha Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	637kJ	4132kJ
Energy	152kcal	988kcal
Protein	10.1g	65.7g
Carbs	17g	111g
of which sugars	1.4g	9g
Fibre	1.4g	9g
Fat	4.5g	29g
of which saturated	1.9g	12.2g
Sodium	281mg	1824mg

Allergens: Sulphites, Gluten, Wheat, Cow's Milk, Allium

Spice Level: Mild

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
250ml	500ml	Herbed Flour *(240ml [480ml] Cake Flour & 10ml [20ml] NOMU Spanish Rub)*
2,5ml	5ml	Bicarbonate of Soda
125ml	250ml	Buttermilk
3	6	Wooden Skewers
80ml	160ml	Creamy Chimichurri *30ml [60ml] Chimichurri Sauce & 50ml [100ml] Yoghurt*
10ml	20ml	Lemon Juice
1	2	Free-range Chicken Breast/s *pat dry & cut into 1-2cm thick strips*
10ml	20ml	NOMU Poultry Rub
80g	160g	Baby Tomatoes *rinse & cut in half*
3	6	Bocconcini Balls *drain & cut into quarters*
3g	5g	Fresh Parsley *rinse, pick & roughly chop*

From Your Kitchen

Oil (cooking, olive OR coconut)
Water
Seasoning (Salt & Pepper)
Paper Towel

1. START THE SODA BREAD Preheat the oven to 220°C. Lightly grease and flour a cake tin. In a large bowl, combine the herbed flour, the bicarb, and a pinch of salt. Add the buttermilk and mix until it forms a sticky dough. (Mix until just combined - don't overmix!) Add an extra splash of water if the dough is not coming together. Place on a floured surface and shape into a round, flat ball big enough for the greased tin. (You don't need to knead the dough!) Place into the greased tin and cut a deep cross in the top of the dough with a sharp knife. Pop in the hot oven and bake until browned and cooked through, 25-30 minutes.

2. SOAK THE SKEWERS Place the skewers in a shallow dish, cover with water, and allow to soak for 10 minutes (this prevents them from burning).

3. CHIMICHURRI In a bowl, combine the chimichurri sauce with the yoghurt, ½ the lemon juice (to taste), seasoning, and water in 5ml increments until drizzling consistency. Set aside.

4. CHICKEN KEBABS Thread the chicken onto each skewer, making sure that they are secure. Repeat, filling up each skewer, until all the skewers are full. Coat in oil, the NOMU rub, and seasoning. Place onto a roasting tray and roast in the hot oven until cooked through, 8-10 minutes (turning halfway). Baste with half of the chimichurri sauce in the final 1-2 minutes.

5. SIDE SALAD To a salad bowl, add the baby tomatoes. Toss with the bocconcini, ½ the parsley, the remaining lemon juice (to taste), seasoning, and a drizzle of olive oil. Set aside.

6. GOOD TO GO Plate up the chicken kebabs and drizzle over the remaining chimichurri sauce. Garnish with the remaining parsley. Serve the tomato and bocconcini salad on the side with the soda bread.