

# NATIONAL BARBEQUE WEEK

25<sup>TH</sup> MAY - 31<sup>ST</sup> MAY

JERK CHICKEN  
AND PINEAPPLE  
SKEWERS

## INGREDIENTS

25609	Farmstead Quality Chicken Breast Fillet - Skinless 200-220g	800g
44116	Knorr Jamaican jerk paste	6 tbsp
01948	Pineapple pieces in juice	400g
59502	Birch wood skewer 180mm	

## METHOD

1. Dice the chicken and toss in the jerk paste. Leave to marinate in the fridge for at least 20 minutes.
2. Heat the grill or barbecue to medium. Thread the chicken onto skewers, alternating with chunks of pineapple.
3. Cook the kebabs for 8 minutes each side until cooked through and lightly charred.
4. Serve with a Caribbean inspired side salad.



**ON THE MENU TODAY!**

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