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Ingredients

- 2 boneless **chicken breasts**
- ½ teaspoon **black pepper**
- ½ teaspoon **turmeric**
- 3 cloves of **garlic**, minced
- 2 tablespoons **plain yoghurt**
- 1 teaspoon **honey**
- 1 **lime**
- 2 large **green peppers**
- 2 large **coloured peppers** (red & yellow)
- Chopped **coriander**
- **Salt** to taste
- 10 wooden skewers

Preparation Method

1. Cut the chicken breast into medium size cubes, put in a bowl and add the black pepper, turmeric, garlic, honey, salt, plain yoghurt, coriander and lime juice. Give it a good mix using your hands so that the chicken cubes are well coated. Let the chicken marinate for 15 minutes so that the infusion magic happens.
2. While chicken is marinating, cut your green & coloured peppers into medium cubes, then start threading your chicken alternating with the peppers and ensuring at least 2 chicken cubes per skewer.
3. When ready to cook, light your **Envirofit SuperSaver Charcoal jiko** using a ½ tin of charcoal.
4. Place a pan on medium heat over SuperSaver Charcoal Jiko then spray a little oil, you want it to be really hot then, place about 5 skewers at a time in the pan turning often so that they cook evenly on both sides. Enjoy!



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