



## Chicken & Pepper Skewer with Cranberry Salsa

**Cooking Time:** 15 mins

**Preparation Time:** 15 mins

**Servings:** 4

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*Tangy, tasty and tempting skewers that can be grilled indoors or on the barbecue.*

### Ingredients:

- 4 Chicken breasts
- 2 Red peppers
- 2 Red onions
- 8 Wooden skewers
- Salad

### For the Cranberry Salsa

- 500g Margetts Cranberry Sauce
- 100g Red onion, finely diced
- 2 Red chillies, seeded and diced
- 100g Red, yellow or orange peppers, finely diced
- 50g Coriander, chopped
- 50g Flat parsley, chopped

### Method:

1. Dice the chicken breasts into 1 ½ cm cubes and season.
2. Dice red peppers and red onions into 1 ½ cm cubes.
3. Starting with red peppers, the onion and then the chicken start threading on to the skewers, alternating ingredients until the skewers are loaded.
4. Brush with olive oil and grill, turning occasionally for 10 minutes.
5. Serve with Cranberry Salsa, salad and a baked potato.

### For the Salsa

1. Mix all the ingredients together and leave in the fridge for a couple of hours before you use.
2. You can vary the amount of chillies to taste.

