

## PERI-PERI CHICKEN SKEWERS WITH CUCUMBER RAITA {SERVES 6}

### INGREDIENTS:

- 500g chicken thighs, deboned and skinned, cut in half lengthways 125ml your favourite peri-peri sauce 8-10 skewers
- [Cucumber Raita]
- 1 cup full fat plain yoghurt
- 1/2 cucumber, deseeded, grated and drained
- 1/2 clove fresh garlic, crushed Zest of 1 lemon
- Juice of 1/2 lemon
- 1/2 small onion, grated
- 1/2 t salt
- 1/2 t black pepper
- 1 t sugar

### METHOD:

1. Marinade the chicken in the peri-peri sauce for an hour.
2. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
3. Place the Griddle and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes. Thread 2 pieces of chicken per skewer.
4. Oil the Griddle and fry skewers for about 5-10 minutes a side until cooked through.
5. [Raita]
6. Mix all the ingredients together and season to taste.
7. Serve skewers with Raita or your favourite fresh dipping sauce.

### FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium to maximum heat.