

Mint & chilli chimichurri with chicken skewers



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Preparation 15 mins | Cooking 10 mins | Serves 4

750g free-range chicken thighs fillets, trimmed and cut into 2-3cm strips
2 tbs olive oil
2 garlic cloves, crushed
2 tbs lime juice
2 tsp smokey paprika
1 tbs olive oil
3 large zucchini, spiralised into noodles
125g cherry tomatoes, halved
Lime wedges, to serve

Mint & green chilli chimichurri (makes ½ cup):

¾ cup mint leaves
¼ cup flat-leaf parsley leaves
1 garlic clove, chopped
1 long green chilli, deseeded and chopped
¼ cup extra virgin olive oil
2 tbs apple cider or red wine vinegar

STEP 1 To make mint & chilli chimichurri, place all ingredients in a small food processor. Season with salt and pepper. Process until finely chopped and well combined. Set aside.

STEP 2 Thread chicken onto 12 small metal skewers. Combine oil, garlic, lime juice and paprika in a small bowl. Brush mixture over skewers to coat.

STEP 3 Preheat a char-grill pan or barbecue over medium heat. Cook chicken, turning occasionally, for 8-10 minutes until chicken is just cooked through.

STEP 4 Meanwhile, heat oil in a non-stick frying pan over high heat. Add zucchini noodles and tomatoes and toss until hot. Serve skewers with the chimichurri, zucchini noodles and lime wedges.