



My Spicy and very tender chicken suya with flavors form west Africa and lots of my favorite herb: garlic.

Ingredients

200 g chicken breast	1/2 a teaspoon of dried thyme
1/2 a teaspoon of curry powder	1/2 a lemon
1/2 a teaspoon of turmeric	4 cloves of garlic
1 birds eye chili	1/4 cup of plain yoghurt
1 tablespoon of fresh rosemary	2 maggi cubes

Method

Cube your chicken and place them in a container. To this, add your turmeric, curry, maggi cubes, garlic, and finely chopped chillies, rosemary, thyme and rosemary. Add the plain yoghurt and a splash of fresh lemon juice. Mix this all together and let it marinate for about two hours

After the marination time has lapsed, skewer the chicken cubes on your skewers alternating this with red onion slices. You can add tomatoes if you please. Let this cook on your grill for about 10 minutes 3 minutes on each side then remove from the heat. Serve with your favorite side or just indulge and have this on your own.



SERVE WITH: a meal of choice or on its own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/garlic-chicken-suya/>

