

## Crunchy Lemon Kebabs

A crunchy lemon chicken kebab.

### Method

#### Ingredients

		%	Example Batch (g)
1	CHICKEN BREAST	85.0%	850
2	RED PEPPER	10.0%	100
3	GLUTEN FREE LEMON & HERB CRUMB 3KG PAIL, SJ# SE72066	5.0%	50
		<b>100%</b>	<b>1,000</b>

- 1 Dice the chicken and bell peppers
- 2 Spread the coater on a counter sheet or tray
- 3 Roll the meat in the coater ensuring good coverage
- 4 Place alternatively on a skewer with the red bell pepper

### Cooking Suggestion

BBQ, grill or pan-fry. Cook for 10-15 mins or until cooked through, turn occasionally to ensure evenly cooked

### Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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