

**TIME:** 2.5 Hours**SERVING:** 6 people

## INGREDIENTS:

4 chicken breasts  
1 garlic clove, grated  
2 tablespoons lemon juice  
1 tablespoon olive oil  
1 tablespoon mixed  
dried thyme, dried sage and  
dried rosemary  
2 lemons  
8 cherry tomatoes  
2 medium onions  
Sea salt, freshly-ground  
black pepper



Cube the chicken breasts and place in a bowl with the garlic, lemon juice, olive oil and herbs. Turn well to coat, cover and refrigerate for two hours. Meanwhile slice the lemons into segments, halve the onions laterally, quarter each half and separate the segments. Thread the chicken cubes onto skewers, alternating with the onion and lemon slices and the tomatoes. Season well, brush with a little olive oil and cook over a medium heat until the tomatoes just start to char, basting with the remaining marinade.

*Enjoy! Malcolm & Julie Pyne*

## YOUR NOTES: