

CORIANDER CHICKEN *Kebabs*

makes 12 kebabs

2	skinless, boneless chicken breasts	2
4 tbsp	PASTENE Pure Olive Oil	60 mL
2 tbsp	PASTENE Balsamic Vinegar	30 mL
1	garlic clove, minced	1
¼ tsp	black pepper	1 mL
¼ cup	fresh coriander, chopped	60 mL
2	PASTENE Anchovy Fillets in Oil, chopped	2
12	small bamboo skewers	12
	paprika (optional)	

- Cut chicken in bite-size cubes.
- In a bowl, combine olive oil, balsamic vinegar, garlic, pepper, coriander and anchovies. Let marinate 25 minutes.
- Preheat oven to 350°F (180°C). Soak skewers 10 minutes in warm water.
- Drain chicken and thread on skewers. Place on baking pan and bake 12-15 minutes, or until browned. Serve sprinkled with paprika, if desired.

