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- FENNEL RUBBED CHICKEN KEBABS



## **WILD FENNEL RUBBED CHICKEN KEBABS**

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## Average Customer Rating

0 out of 5 stars

**Prep time** 15 mins

**Cook time** 20 mins

**Serves** 4

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## Ingredients

500g chicken thighs

1 tablespoon vegetable oil

1 packet Wild Fennel chicken rub

1 large fennel bulb, cut into wedges, fronds reserved

## Method

Cut each chicken thigh into 8 pieces, put into a bowl and combine with the rub and the oil.

Set aside to marinate for 30 mins or overnight.

Thread the chicken onto skewers, adding a couple of fennel wedges on to each skewer.

Season with salt and pepper and grill on a bbq over a medium heat for 6 mins on each side.

Chop the fennel fronds, and scatter over the kebabs.

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