

Lemon Chicken Skewers with Yoghurt Sauce

3 single skinless chicken breasts
juice of 1 lemon
1 tbsp olive oil
2 tsp rosemary leaves
salt and ground black pepper

Spiked Yoghurt Sauce

1 cup greek yoghurt
½ cup mayonnaise
finely grated zest and juice of 2 limes
1 tbsp fish sauce
1 tsp sugar
1 clove garlic, crushed
2 tsp grated fresh ginger
1 tsp turmeric
¼ cup chopped fresh cilantro leaves
about 1 tsp very finely chopped red chilli, to taste

To make Spiked Yoghurt Sauce,

Stir together greek yoghurt, mayonnaise, lime zest and juice, fish sauce, sugar, garlic, ginger, turmeric, coriander leaves and red chilli, to taste. Refrigerate until ready to use.

Chicken

Cut chicken breasts on the diagonal into finger-thick slices. Place in a bowl with the lemon juice, olive oil, rosemary leaves and salt and pepper and toss to coat. Thread onto about 12 skewers. Grill or barbecue chicken over medium heat for 5 minutes each side or until cooked through. Serve with Spiked Yoghurt Sauce. Any remaining Spiked Yoghurt Sauce will keep in the fridge for several days for later use with seafood, pork or vegetables.