

CHICKEN, KAFFIR LIME AND APRICOT KEBABS **Makes 8**

16 kaffir lime leaves
750g chicken thigh fillets, cut into 3cm cubes
8 apricots, halved with stones removed
3 spring onions
2 limes, cut into quarters
2 tablespoons sweet chilli sauce

1. Soak 8 bamboo skewers in cold water for 15 minutes.
2. Thread kaffir lime leaves, chicken, spring onions, apricots and lime wedges onto skewers.
3. Cook skewers on a lightly oiled barbecue grill until tender, brush with sweet chilli sauce in the last 5 minutes of cooking.

