

## Ooni Garlic and Herb Chicken Skewers



### *Ingredients*

- 450g chicken, diced
- 1 tbsp rice vinegar
- 2 sprigs fresh rosemary
- 2 sprigs fresh thyme
- Small bunch parsley, finely chopped
- 1 tsp dried oregano
- 4-3 cloves garlic, chopped
- Zest of one lemon
- Salt & pepper, to season

### *Directions*

Step 1 – Place the chicken in a large bowl. Add all the remaining ingredients and mix well. Place the seasoned chicken in the refrigerator, ideally overnight for optimum flavour, or for 30 minutes to marinate.

Step 2 – Fire up your Ooni pizza oven. Aim for 500°C (952°F) on the stone baking board inside. You can check the temperature inside your Ooni quickly and easily using the Ooni Infrared Thermometer.

Step 3 – With a drizzle of olive oil, preheat your cast iron pan in the oven for 1 minute.

Step 4 – Thread the chicken pieces onto a skewer (roughly 4-5 pieces of chicken per skewer) and lay each skewer on the warmed pan. Put the pan back in the oven and cook for 6 minutes or so, turning regularly, until the chicken is cooked through and golden brown.

Step 6 – Remove from the oven and serve with your choice of sauce.

