

**Made with:**

Custom Culinary® Shawarma Seasoning & Peri-Peri Marinade

**WHAT YOU'LL NEED****For Marination**

Chicken Breast Boneless(small cubes)	200	gms
Custom Culinary® Shawarma Seasoning	12	gms
Custom Culinary® Peri Peri Marinade	3	gms
Diced Onions	10	gms
Diced Bell Peppers	20	gms
Diced Pineapples	10	gms
Garlic Juice	5	gms
Lemon Juice	3	gms
Refined Oil	4	gms
Curd	10	gms

**Preparation**

1. Marinate the chicken cubes with Garlic Juice and Lemon Juice, keep aside for 30 minutes.
2. In a mixing bowl, add Curd, Custom Culinary® Shawarma Seasoning, Custom Culinary® Peri-Peri Marinade, Refined Oil and make a smooth paste.
3. Add the pre-marinated chicken, onions, pineapple and bell peppers in the prepared curd mixture.
4. Rest for a minimum of 2 hours. Arrange in skewers and grill till the chicken is tender.