**Sticky Chicken Kebabs**

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| ***Ingredients*** | ***Equipment*** |
| 2 tbsp. tomato ketchup | baking tray |
| 2 tbsp. soy sauce | chopping board |
| 2 tbsp. honey | wooden spoon |
| 2 tbsp. sweet chilli sauce | mixing bowl |
| 2 chicken breasts | scissors |
| 1 pepper (any colour) | tablespoon |
| a few button mushrooms | wooden kebab sticks |
|  | sharp knife |

***Method***

1. Prepare yourself and your work area. Get equipment out.
2. Check the oven is switched onto the correct temperature – Gas Mark 6 / 200°c.
3. Measure all the ingredients for the marinade into the mixing bowl and mix thoroughly.
4. Cut up the chicken into bite-size pieces and place in the marinade.
5. Chop up the pepper into pieces.
6. Thread the chicken, pepper and mushrooms onto the kebab sticks and place on baking tray.
7. Drizzle any leftover marinade on top.
8. Place the tray in the oven for approx. 20 minutes or until the chicken is cooked through.

