



Grilled Rosemary Chicken Skewers With Grilled Potato And Artichoke Side

Rosemary Chicken Ingredients

6 boneless skinless chicken thighs, cut long, 1 inch thick (4 lengths)
6 large sprigs of rosemary about 10 to 12 inches long, with half the leaves removed
Rocket leaves

Rosemary Chicken Directions

Evenly divide the chicken lengths among the rosemary sprigs and skewer the chicken onto the exposed part of the rosemary sprigs.

Potato salad Ingredients

1kg kipfler potatoes, halved lengthways
1 tablespoon vegetable oil or cocoa butter
8 cloves garlic, halved
340g jar artichoke hearts, drained, quarter
1 cup parsley leaves

Creamy mustard dressing Ingredients

1 tablespoon balsamic vinegar
1 tablespoon American mustard
125ml cream

Directions

Boil potatoes until tender, drain.

Combine all ingredients for creamy mustard dressing, mix well.

Grill chicken rosemary skewers on heated and lightly oiled Swiss diamond grill pan sear all sides then set to the side of the grill to finish cooking.

Add the potato, garlic and artichokes and grill until potato is browned.

Add the grilled vegetables to the parsley leaves, lightly mix.

Serve salad drizzled with dressing.

Serve chicken skewers on rocket leaves with the potato salad on the side.

Add more grilled vegetables if desired.