



LION

ESTD. 1831



# Chicken Skewers with Buttermilk Ranch

Serves: 2 | Cooking Time: 20 minutes

## Ingredients

300g chicken breast, cubed  
2 tbsp Lion Buttermilk Ranch  
1 red pepper  
1 courgette  
1 red onion  
Salt & pepper to taste  
Wooden skewers, soaked

## Method

1. Toss the cubed chicken and chopped veg with Lion Buttermilk Ranch until well coated.
2. Thread onto pre-soaked skewers.
3. Grill or oven-bake for 15–20 minutes, turning occasionally until golden.
4. Serve hot with an extra pot of Ranch on the side for dipping.

Pack size: 2.27L | SKU: A5011027



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