Spiced Chicken & Eggplant Skewers

Prep Time: 10 mins

Cook Time : 15 mins

Serves: 8

Ingredients

- 450g chicken thigh fillets, cut into 3cm pieces
- 1 medium eggplant, cut into 3cm pieces
- 6 sprigs curry leaves
- 1/3 cup (100g) eggplant pickle (from Indian section of supermarket)
- 3 tsp garam masala
- 1 garlic clove, finely chopped
- 4cm piece (20g) ginger, finely chopped
- 1/4 cup (60ml) sunflower oil
- Thinly sliced long green chilli & nigella seeds, to serve

Method

- Thread chicken and eggplant onto skewers, alternating between each.
- Using a mortar and pestle, pound leaves of 3 sprigs curry leaves until finely ground.
- Add pickle, garam masala, garlic, ginger and oil, and stir to combine. Brush pickle mixture over skewers.
- Heat a chargrill pan or barbecue to medium heat.
- Grill skewers, turning frequently and brushing with cooking juices, for 12-15 minutes or until chicken is cooked through and eggplant is tender.
- Add the remaining 3 curry leaf sprigs to the grill for the last 4 minutes of cooking to crisp slightly.
- Place skewers on a serving platter and top with grilled curry leaves, sliced chilli and nigella seeds.

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