

## **Le' Spice Tuscan Spice Rub Recipe:**

### **Tuscan BBQ Chicken Skewers**



**Serves 4**

### **Ingredients**

2 chicken breast fillet – cut into medium size cubes (8 cubes from each fillet)  
Drizzles olive oil  
Salt to taste  
2 tablespoon **Le' Spice Tuscan Spice Rub**  
8 Sprigs of Rosemary

### **Method**

Marinate the chickens with Le' **Spice Tuscan Spice Rub** for  $\pm$  1 hour  
Pierce the chicken with the rosemary sprigs  
Use 4 pieces chicken on each sprig  
Heat the pan with olive over medium heat  
Seared the chicken 10 minutes on each side  
Then continue cooking in the oven for 10 minutes.  
Let it cook through  
Rest it for 10 minutes covered with foil  
Serve with lemon wedges