
KITCHEN CONNAISSEUR

Spicy Peanut Chicken Kebabs



Makes approximately 8 kebabs

ingredients

1/2 cup (1/2 jar)	Peanut Sauce
1/2 cup	Milk - 2% or 4%
1 Tbsp	Lime juice, freshly squeezed
4 whole	Chicken breasts- fresh, boneless, skinless, trimmed and cut in 1-2” pieces
4 whole	Red Plums- fresh, cut into 4 pieces each
1 cup	Pineapple- fresh, cut in 1”- 2” pieces
1 whole	Red Onion- cut into 1”-2” chunks
2 Tbsp	South West-East Herbs
To taste	Salt - preferably fleur de sel (optional)
To taste	Pepper - freshly ground (optional)
1/2 cup (1/2 jar)	Peanut Sauce
1 whole	Lime- fresh, cut into 8 wedges
For serving	Aromatic Jasmine Rice

instructions

Method:

1. Whisk together the Peanut Sauce, milk and lime juice. Toss the chicken pieces in the mixture, cover and marinate in the refrigerator for 2 hours or overnight.
2. One hour before cooking time, remove the meat from the fridge. Drain and discard the marinade.
3. Place the South West East Herbs on large plate or sheet of wax paper. If desired add some salt and pepper to the mixture. Dredge the chicken pieces through the herbs and spices. Using kebab grill baskets or skewer, place or thread the meat, vegetables and fruit, in an alternate arrangement. Brush the Peanut Sauce on the kebabs, including the meat, fruit and vegetables.

4. Preheat the barbecue or grill to medium high heat. Place the kebabs on the preheated grill or under a hot broiler, for approximately 10-12 minutes. Turn the kebabs often for even cooking, and continue to baste liberally with the remaining Peanut Sauce.
5. Remove the kebabs from the grill. Serve immediately.

Serving Suggestion: Remove contents from the basket or skewer. Attractively place the meat, vegetables and fruit on a bed of Jasmine Rice with fresh lime.