

Quick soy chilli chicken skewers RECIPE

## Quick soy chilli chicken skewers



COOK TIME 10 mins PREP TIME 5 mins SERVES

4 x

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## **INGREDIENTS**

- 4 Chicken thighs
- 1 tbsp MasterFoods Finely Chopped Chilli
- 2 tbsp light Soy Sauce
- 1 tbsp MasterFoods Sesame Seeds
- 8 wooden skewers
- Rice to serve

## **RELATED PRODUCTS**



MasterFoods Soy, Honey & Garlic Marinade 375g

See details

## **METHOD**

1. 1.

Slice the chicken thighs into 3 strips each.

2. 2.

Mix together the MasterFoods finely Chopped Chilli, and soy sauce.

3. 3

Thread the chicken lengthways onto the skewers.

4. 4.

Pan fry, grill or char-grill the skewers, brushing the sauce on as you cook, turning the skewers as you go.

5. 5.

Sprinkle with MasterFoods sesame seeds and serve with rice and MasterFoods Sweet Chilli Sauce.

**Source URL:** https://www.masterfoods.com.au/recipes/quic-soy-chilli-chicken-skewers