



QUICK SOY CHILLI CHICKEN SKEWERS
RECIPE

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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

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MASTERFOODS Marinade Soy, Honey & Garlic 375g Bottle

[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.

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