fruity chicken skewers with stuffed snack peppers

35 Min.

with meat

Zutaten 4 Personen

150 g	mango flesh, cut into 2-cm cubes
400 g	chicken breast, cut into 3-cm cubes
a few	wooden skewers
1 package(s)	Petrella Peppasweet (125 g)
some	ground cumin
some	fresh thyme, chopped
250 g	snack peppers, halved and seeded
one	Piping bag
some	salt
10 ml	vegetable oil + a little extra for the baking sheet
some	Sesame oil
10 g	honey
15 ml	soy sauce
70 ml	balsamic vinegar
150 g	lettuce mix
250 g	flatbread
a few	chili flakes

Petrella Produkte

Petrella peppasweet

fruity chicken skewers with stuffed snack peppers

35 Min.

with meat

So wird's gemacht

1. Alternately thread mango cubes and chicken breast cubes onto skewers.
2. Mix Petrella Peppasweet with cumin and thyme. Season the snack pepper halves with salt and pipe the Petrella mixture into them using a pastry bag. Place the pepper halves on oiled baking sheets and bake in a preheated oven or combi-steamer at 200 °C (convection) for about 10–12 minutes.
3. Season the chicken skewers with salt and fry in a mixture of vegetable and sesame oil for about 6–8 minutes. Add honey and glaze the skewers in it for about 1 minute over medium heat. Deglaze with soy sauce and let it reduce for another 1–2 minutes.
4. Drizzle balsamic vinegar over the salad mix and arrange it on a plate with the fruity chicken skewers, snack peppers, and flatbread triangles. Sprinkle chili flakes over the snack peppers and serve.