

Smokey Lime Chicken Skewers with Rice & Pineapple Salsa

⌚ 30 Mins
Kcal 602 | P 12 g | C 103 g | F

21g

Quick and Easy Spicy

Chicken Skewers marinated in a smoky Lime blend served with creamy Coconut Rice and Pineapple Salsa.





Before you start

Preheat the oven to 180 degrees Celcius
Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

What you'll need

Chopping board, Knife, Mixing bowl, Oil, Salt, Black pepper, Cooking Pot, Salt, and Baking Tray.

Ingredients (2 persons)

-  Garlic 7GR
-  Lime 120GR
-  Chicken Breast Cubes 320GR
-  Chili Powder 2GR
-  Smoked Paprika 2GR
-  Basmati Rice 180GR
-  Coconut Milk 400GR
-  Fresh Tomato 120GR
-  Red Onion 90GR
-  Pineapple 237GR
-  Jalapeno Peppers 20GR
-  Coriander Leaves 7GR

Method



Prep the Ingredients

Preheat the oven to 180°C/350°F. Peel and finely chop the **garlic**, then squeeze the juice of half a **lime** into a mixing bowl. Cut the **chicken** into cubes.



Marinate the Chicken

Combine **chicken cubes** with **lime juice**, **olive oil**, **garlic**, **chili powder (spicy)**, **smoked paprika**, **salt**, and **pepper** in the bowl. Mix thoroughly and marinate for 10-15 minutes, or marinate overnight.



Cook the Rice

Rinse the **basmati rice** and cook it in a pot with **coconut milk** and 1/4 tsp **salt** on medium heat, stir occasionally. After it boils, reduce the heat and simmer for 12 minutes until the **rice** is fully cooked and the liquid is absorbed.



Roast the Chicken

Thread the **marinated chicken** onto skewers and place them on a baking tray. Roast in the preheated oven for 15 minutes or until the chicken is thoroughly cooked.



Make the Salsa

Prepare the **salsa** by finely dicing the **onion** and **tomato**, cubing the **pineapple**, chopping the **jalapeno** and **coriander**, and mixing these with the remaining **lime juice**. Season the **salsa** with **salt** and **black pepper**.



Serve and Enjoy!

Serve the **coconut rice** with **chicken lime skewers** and a side of **pineapple salsa**.

Allergens **Nuts**