COOK**FREŠH**.

Smokey Lime Chicken Skewers with Rice & Pineapple Salsa

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



© 30 Mins Kcal 602 | P 12 g | C 103 g | F 21g Quick and Easy Spicy

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
- 🔊 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.

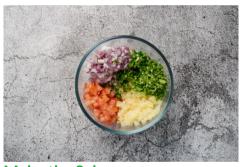


Cook the Rice

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