

# CHICKEN AND PINEAPPLE SKEWERS





## CHICKEN AND PINEAPPLE SKEWERS WITH SWEET AND SOUR DIPPING SAUCE

Preparation time: 5 minutes

Cooking time: 10 minutes

Serves: 4

600g chicken thigh fillets, diced

½ pineapple, peeled and diced

1 Tbsp kimchi, very finely chopped

¼ cup extra virgin olive oil

sea salt flakes and freshly-ground black pepper

juice of 2 limes

½ cup plum sauce

¼ cup rice vinegar

1 red chilli, seeded and very finely chopped

**1 Combine** the chicken, pineapple, kimchi and oil in a bowl and toss well. Season with salt and pepper, then thread onto 8 skewers. Cook on a moderate barbecue grill, turning often, until the chicken is firm to touch. Drizzle with lime juice from time to time.

**2 Mix** the plum sauce, vinegar and chilli, then serve with the skewers.