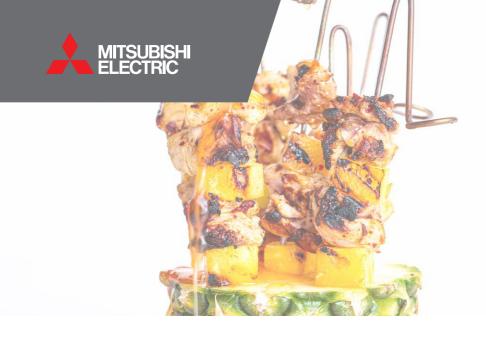


CHICKEN AND PINEAPPLE SKEWERS







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.

