

Grilled chicken, chien sauce |

Recipe for 4 servings

Description

Small brochettes of marinated grilled chicken with a lightly spiced sauce from the West Indies.

Note

It is possible to make the cut with a knife and a little patience, the result will be better.

Ingredients

Chien sauce

- 50 Gr Green onion
- 6 Sprig(s) Chives
- 4 Sprig(s) Parsley
- 2 Clove(s) Chopped garlic
- 50 Gr Jalapeno pepper
- 100 Gr Tomato
- 0.50 Unit(s) Lime
- 2 Tbsp Hot water
- 50 Ml Canola oil

Chicken

- 600 Gr Boneless chicken thigh
- 100 Gr Onion
- 1 Unit(s) Lime
- 2 Clove(s) Garlic
- 1 Tbsp Canola oil
- 1 Tbsp Water

Preparation

- Preparation time **20 mins**

Setting up for chien sauce

Chop the chives finely.

Peel the onion and chop it roughly.

Cut the tomato into cubes.

Cut the Jalapeno into two or three pieces.

Zest the lime and collect the juice.

Chop the garlic coarsely.

Chien sauce production

Pour all ingredients into a blender (except chives), add water and canola oil.

Blend in short bursts, making sure to keep the texture in the sauce, not trying to liquefy it.

If you don't have access to a blender, finely chop all the ingredients with a knife.

Chicken

Cut the chicken into cubes.

Finely chop the garlic and squeeze the lemon.

Mix all marinade ingredients and marinate chicken cubes for at least 1 hour.

Thread the marinated chicken cubes onto skewers and cook on a grill.
Serve with the chien sauce.

Bon appétit!