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# Sweet & sour marinated 'grilled chicken thigh' kebabs (halal)

## What do you need ?

- 400 g grilled chicken thigh
- ½ pineapple
- 1 red onion
- ¼ white cabbage
- 1 red pepper
- 1 red chili pepper
- 1 lemon
- 3 cm ginger
- 1 garlic clove
- a handful of fresh coriander
- 100 g sour cream (or whole yoghurt)
- soy sauce
- honey
- apple cider vinegar
- mango chutney
- ketchup
- olive oil
- salt and pepper

## How do you prepare it ?

1

Cut the grilled chicken thigh into cubes. Peel the pineapple and cut into equally large pieces.

2

Peel the onion and cut into large pieces. Seed the red chili pepper and chop finely. Grate the ginger until you have 1 teaspoon. Peel and crush the garlic.

3

Mix 2 tablespoons soy sauce with 2 tablespoons of ketchup, half of the chopped chili pepper, 1 crushed garlic clove, 2 tablespoons of honey, 2 tablespoons of apple cider vinegar and the grated ginger. Mix the chicken thigh cubes with the marinade and let marinate for at least 1 hour.

4

Cut the white cabbage and the red pepper into very fine slices. Mix 1 tablespoon mango chutney with 1 tablespoon lemon juice, the other half of the chili pepper and 100 g sour cream and stir into the white cabbage and red pepper. Season with salt and pepper and some coriander leaves.

5

Thread the marinated meat cubes, pineapple and red onion cubes onto a skewer. Brush with olive oil.

6

Grill the kebabs for 2 to 3 minutes on each side. Serve with the coleslaw and garnish with the rest of the fresh coriander.

