

HOT LEMON PINEAPPLE



The Chilli Club Company

IT'S HOT

Our hot lemon pineapple sauce packs a lot of flavour. From the sweetness of the pineapple, to the spice of the habaneros, this sauce is hot.

Hot Lemon Pineapple Chicken Kebabs

Ingredients (serves 2):

- 300g of chicken breast, cut into 1-inch pieces
- 1 red bell pepper, cut into 1-inch pieces
- 1 yellow bell pepper, cut into 1-inch pieces
- 1 red onion cut into 1-inch pieces
- 2 flatbreads
- 4 tablespoons of natural yoghurt
- 4 wooden or metal skewers



HOT LEMON PINEAPPLE



The Chilli Club
Company
IT'S HOT

www.thechillclubcompany.co.uk

@thechillclubcompany



@thechillclub



- Step 1** - Heat oven to 200 degrees celsius.
- Step 2** - Marinade your chicken pieces with your Hot Lemon Pineapple sauce and cover over before placing into the refrigerator for an hour.
- Step 3** - Thread the marinated chicken, bell peppers and onions alternatively onto the skewers.
- Step 4** - Place the skewers on a baking tray, lined with foil. Cook for 20-25 minutes, turning halfway through, until the chicken is fully cooked.
- Step 5** - Place your flatbread in the oven for the final 2 minutes of cooking time to toast your flatbreads.
- Step 6** - Spread your yoghurt all over the warm flatbread before sliding all components of your skewer on top. Serve with a dressing of The Chilli Club Company's Hot Lemon Pineapple