

Glazed Chicken Skewers with Stir-Fried Rice Bowls



Chef Manuel Aquilina

aroma
KITCHEN

INGREDIENTS

FOR THE CHICKEN

- 1 tbsp Valio Unsalted Butter, melted
- 1 tbsp Marmite**
- 1 tbsp sweet paprika
- 1 tbsp brown sugar
- 1 tsp cumin
- ½ tsp chilli flakes
- Good pinch salt
- 4 chicken thighs, skin boneless and diced

FOR THE RICE BOWLS

- 100g cooked long grain rice
- 1 tsp mince ginger and garlic
- 2 tbsp sesame oil
- 1 spring onion, sliced
- 1 red pepper, deseeded and finely diced
- 1 red chilli, finely sliced
- 2 tbsp Tiger Tiger soy sauce
- 1 tbsp toasted cashew nuts, chopped
- 1 tbsp chopped fresh coriander
- 1 tsp black sesame seeds



METHOD

- 1 For the chicken, mix all the ingredients together and allow to marinate for 1 hour.
- 2 Thread the chicken onto skewers and roast in the oven at 200°C for 7-8 minutes. Meanwhile, heat 1 tbsp sesame oil in a pan and fry the spring onion and red pepper together with the ginger and garlic paste and chilli.
- 3 Add in the cooked rice, soy sauce and season well with salt and pepper and cook together for 2 minutes. Stir in the cashew nuts, coriander and remaining sesame oil.
- 4 Butter 2 small bowls and spoon in the rice. Allow to sit for 2 minutes then tip onto 2 serving plates.
- 5 Remove the bowls, leaving the rice in a dome. Lay the cooked glazed skewers on top, sprinkle with extra sliced spring onions and chopped coriander and serve.