



CHICKEN ESPATADAS & SPICY RICE

HEAT LEVEL 

A delicious combination of sweet and sticky chicken, with spicy rice infused with the classic flavours of Spur's Durky and Peri-Peri sauces.

1 Hour

4 Servings

INGREDIENTS

For the skewers:

- 600 g - 800 g deboned chicken thighs
- 2 red peppers, deseeded and cut into large chunks
- 2 yellow peppers, deseeded and cut into large chunks
- 250 ml (1 cup) Spur Sweet 'n Sticky Marinade

For the spicy rice:

- 15 ml (1 Tbsp) oil
- 1 small red pepper, de-seeded and chopped
- 1 medium onion, chopped
- 4 cups cooked white rice
- 60 ml (¼ cup) Spur Peri-Peri Sauce
- 60 ml (¼ cup) Spur Durky Sauce

METHOD

- 1 In a large bowl, add the chicken thighs and Spur Sweet 'n Sticky Marinade and marinate for 30 minutes - 1 hour.
- 2 Using large bamboo or metal skewers, add 1 chicken thigh to a skewer, followed by a cube of red and yellow peppers. Repeat with another 3 rounds of chicken thighs and peppers, making sure to pack the items onto the skewer tightly.
- 3 Braai the chicken espetadas over medium-hot coals (or pop into a hot 220°C oven), turning and basting regularly, for approximately 20-30 minutes or until the chicken is cooked through.
- 4 While the chicken cooks, prepare the spicy rice by adding a large skillet to the grid or on the stove top, followed by the oil, onion, and red pepper. Fry until golden, add the cooked rice, followed by the Spur Peri-Peri Sauce and Spur Durky Sauce.
- 5 Toss through for 2-3 minutes, spoon into little brown, take-away style boxes, and serve with the sweet and sticky skewers.

VARIATIONS

Chicken strips marinated in Spur Sweet 'n Sticky Marinade

