

Bang Bang Chicken



Ingredients

For the Skewers

6 chicken thigh fillets, trimmed of excess fat
1 tsp smoked paprika
1 tsp garlic powder
1 tsp onion powder
1 tsp cayenne pepper
1 tsp black pepper
1 tsp salt
1/2 cup mayonnaise

1/4 cup sweet chilli sauce
Juice and zest from 1 lime
Finely chopped fresh coriander to garnish

For the Sauce

1 cup mayonnaise
1/2 cup sweet chilli sauce
1/2 tsp cayenne pepper
1 tsp honey

Directions

Step 1 – Cut each chicken thigh fillet into 3 even pieces and add to a large bowl, then add all of the remaining ingredients except the coriander. Mix well and allow the chicken to marinate for at least one hour. In the meantime, if you are using wooden skewers, soak them in water to prevent burning.

Step 2 – Heat the BBQ to medium heat (180 - 200°C). Ensure the grills are clean and ready for direct cooking.

Step 3 – Thread the chicken pieces onto the skewers and place the skewers onto the grill. Cook the chicken, turning regularly, until the meat has browned and reached an internal temperature of at least 72°C.

Step 4 – While the chicken is cooking, combine all of the ingredients for the sauce and set aside.

Step 5 – Once the chicken is cooked, remove the skewers from the BBQ and allow to rest for 5 minutes, covered in foil, before garnishing with the chopped coriander and serving with the sauce.

