

SIEMENS



Grilled Chicken Kalimiri

Skill
BasicYield
8 piecesType
Savoury

Chicken

An ideal accompaniment to serve with cocktails at your next party, in this recipe, chicken is marinated in freshly crushed pepper and grilled to succulent spicy perfection.

Function



Grill, large area

Temperature

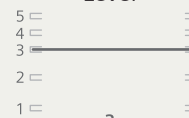
Grill
settings 1
(low)

Time

45-60

minutes

Level



3

Ingredients

- 400g Chicken breasts, diced into 1" cubes
- 3tbsp Yogurt, hung
- 1tbsp Pepper, freshly ground
- 1tsp Ginger-garlic-green chilli paste
- 1½tsp Garlic, fried
- ½tsp Lemon juice, extra for garnish
- Salt to taste
- Onion rings for garnish, as required
- 8 Wooden satay sticks

Method

1. Soak the satay sticks in water for 30 minutes.
2. Combine the diced chicken with the hung yogurt, freshly crushed pepper, ginger-garlic-green chilli paste, fried garlic, lemon juice and salt and mix well to ensure that the spices and yogurt coat the chicken well.
3. Cover the mixing bowl with cling film and allow it to marinate for half an hour.
4. Set function to Grill, large area and preheat the oven on Grill setting 1 (low).
5. When ready to grill, skewer the cubes of chicken onto satay sticks. Cover ends of satay sticks with small squares of foil to prevent them from burning.
6. Line the skewers on the wire rack and slide into level 3 of the oven. Slide a universal pan/baking tray on level 1 underneath to collect drippings.
7. Grill on a low grill setting for about 12-15 minutes, turning skewers after 8 minutes.
8. Ensure the chicken has cooked through by piercing it with a skewer. If the juices run clear and the flesh is firm, the meat is cooked. In case it is not cooked, let it grill for another 2 minutes. The chicken will continue to cook even after removing from oven so ensure it does not dry out.
9. Serve hot, garnished with lemon juice and onion rings.