




Product Spotlight: Pineapple


A pineapple is not an apple nor a pine. It's actually a berry! You can grow a pineapple by slicing off the top and planting it in soil, but it can take up to 2-3 years to mature.



2 Hawaiian Chicken Kebabs

A tropical ginger and pineapple sauce over chicken and vegetable kebabs, served over red rice.

 35 mins

 4 servings

 Chicken

30 July 2021

Speed it up!

If you don't want to make kebabs, pan fry the chicken and vegetables, then add the marinade ingredients to the pan with 1/2 cup water to make a sauce. Serve over rice.

Per serve: **PROTEIN** 42g **TOTAL FAT** 10g **CARBOHYDRATES** 85g

FROM YOUR BOX

TINNED PINEAPPLE	225g
GARLIC	2 cloves
GINGER	1/2 piece *
DICED CHICKEN BREAST	600g
RED RICE	300g
RED ONION	1/2 *
GREEN CAPSICUM	1
ORIENTAL SLAW	1 bag (250g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, white wine vinegar, honey, soy sauce (or tamari), skewers

KEY UTENSILS

large frypan or grillpan, 2 saucepans

NOTES

If you are using wooden skewers, be sure to soak them in water before using to prevent burning.



1. MARINATE CHICKEN

Drain the liquid from the tinned pineapple into a large bowl, set pineapple pieces aside. Crush garlic cloves and grate ginger to yield 1 tsp. Add to bowl with **1 tbsp vinegar, 1 tbsp oil, 2 tbsp honey and 2 tbsp soy sauce**. Whisk together and add chicken. (see notes)



2. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to the boil and simmer for 15-20 minutes or until tender. Drain and rinse.



3. PREPARE KEBABS

Cut onion and capsicum into even-sized square pieces. Thread onto skewers with marinated chicken (reserve marinade) and pineapple.



4. COOK KEBABS

Heat a grill pan/frypan over medium-high heat with **oil**. Add kebabs and cook turning for 10-12 minutes until cooked through.



5. MAKE SAUCE

Add reserved marinade to a saucepan and bring to the boil. Reduce heat to a simmer. Pour in **1/2 cup water, 1/2 tbsp soy sauce and 1/2 tbsp honey** and whisk together. Simmer to thicken.



6. FINISH AND PLATE

Divide rice, kebabs and oriental slaw over plates. Serve with sauce.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

