

More than 1 hour (plus marinating time)

Serves 4

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Ingredients:

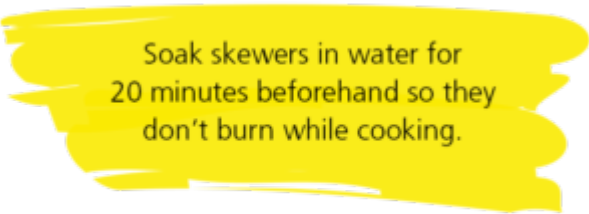
Relish:

- 1 red onion, finely chopped
- 2 Tbsp (30ml) olive oil
- 2 cloves garlic, chopped
- 2 red chillies, deseeded and chopped
- 500g mango, peeled and finely diced
- ½ cup (125ml) passion fruit pulp
- Juice (60ml) and grated peel of 1 lemon
- 1 cup (250g) brown sugar
- ¼ cup (60ml) water

Skewers:

- 4 chicken fillets, cubed
- 2 Tbsp (30ml) olive oil
- Chopped coriander, chillies and pitas, to serve

Method



Soak skewers in water for 20 minutes beforehand so they don't burn while cooking.

1. For the relish, sauté red onion in oil until soft.

2. Add garlic and chillies and fry for a minute.
3. Add remaining ingredients and simmer for 20-30 minutes.
4. Cool and refrigerate until needed.
5. For the skewers, combine chicken, ½ cup (125ml) of the relish, oil and allow to marinate for 30 minutes.
6. Thread onto bamboo skewers and cook over medium coals until cooked through, basting with remaining relish and turning as it cooks.
7. Serve with chopped coriander, chillies and pitas on the side.

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