More than 1 hour (plus marinating time) Serves 4 Share Share on facebook Share on twitter Share on whitter Share on whatsapp Share on email 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
- <sup>1</sup>/<sub>2</sub> 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



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,  $\frac{1}{2}$  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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