

Less than 45 minutes

Serves 6-8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 3 chicken breast fillets, cubed
- 1 pineapple, peeled and cut into rough chunks
- Juice (30ml) of 1 lime
- 2 Tbsp (30ml) soy sauce
- 1 tsp (5ml) PnP crushed garlic and ginger
- 1 Tbsp (15ml) honey
- 1 tsp (5ml) Chinese five spice or Cajun spice mix
- Glug oil
- 3 Tbsp (45ml) oyster sauce or hoisin sauce
- 1 Tbsp (15ml) sesame seeds
- 2 Tbsp (30ml) spring onion, chopped
- 1 red chilli, chopped

Method

1. Thread chicken and pineapple onto skewers.
2. Combine lime juice, soy sauce, garlic and ginger, honey and five spice, and pour over skewers.
3. Marinate for 30 minutes.
4. Cook skewers over medium coals, turning frequently, until cooked through and well-browned, about 15-20 minutes depending on size of chicken chunks.
5. Baste in oyster sauce towards the end and cook for a further 2 minutes.
6. Serve topped with sesame seeds, spring onion and chilli.

[Browse more chicken recipes here.](#)