

PEANUT CRUSTED CHICKEN AND VEGETABLE SUYA SKEWERS WITH PEANUT CILANTRO RELISH



- ¾ cup, Peanut Shop Lightly Salted Roasted Peanuts, ground
- 1 ea., Cayenne pepper, a pinch
- ¼ tsp., Pimentón
- ½ tsp., Ginger, ground
- ½ tsp., Nutmeg, ground
- ½ tsp., Garlic powder
- ¼ tsp., Cloves, ground
- ¼ tsp., Cinnamon, ground
- ½ tsp., Salt
- 3-4 Tbsp., Suya Spice Mix (see above)
- 3 Tbsp., Canola oil, plus extra for brushing
- 1 lb., Chicken breast, trimmed, cut in 1" cubes
- 2-3 ea., Bell peppers, red and green, cored, Deseeded, cut in 1" pieces
- 1 ea., Red onion, cut in 1" pieces
- as needed, Salt
- as needed, Black pepper, ground

Peanut Cilantro Relish

- 1 ea., Garlic clove, small, smashed to a paste with salt
- 2 tsp., Ginger, minced
- ¼ tsp., Cumin, toasted, ground fine
- 2 tsp. or as needed, Sambal oelek
- ¼ cup, Canola oil
- 4 ea., Green onions, chopped
- ½ cup, Cilantro, sliced
- ¼ cup, Peanut Shop Roasted Lightly Salted Peanuts, chopped
- 1 ea., Lime juice
- as needed, Salt
- as needed, Black pepper, ground

- 30 minutes
- 12 - Serving Size: 1 portion
- Easy

Directions

1. *For the Suya Spice Mix:* Mix all the ingredients for the spice mix in a bowl. Transfer to an airtight container in a cool, dark place. Store for up to one month. If you have added fresh ingredients, store in the fridge and use it within a week.
2. Season the chicken with salt and pepper.
3. Toss the chicken with suya spice mix to coat and massage the mixture thoroughly into the meat. Thread the chunks of pepper, onion and chicken on to your skewers. Let marinate overnight.
4. Preheat a grill.
5. Take the skewers out of the fridge and leave them to sit at room temperature for a few minutes. Drizzle oil on skewers.
6. Grill the skewers until the chicken is cooked through and the vegetables are slightly charred.
7. *For the Peanut Cilantro Relish:* In a small bowl, combine the garlic, ginger, cumin, chile paste, a pinch of salt, and oil.
8. Stir in green onions, cilantro, and peanuts. Adjust seasoning with salt, pepper and lime juice.
9. *To Serve:* Serve with skewers with a side of the Peanut Cilantro Relish.