

# MARINATED CHICKEN ON SUMMER VEGETABLE CHILI



### **QimiQ BENEFITS**

- · Quick and simple preparation
- Smooth and creamy consistency in seconds





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#### **INGREDIENTS FOR 10 PORTIONS**

## FOR THE GRILLED CHICKEN MARINADE

FOR THE GRILLED	CHICKEN MARINADE
200 g	QimiQ Sauce Base
30 ml	Olive oil
	Rotisserie or BBQ spice
1200 g	Chicken breast fillet
FOR THE FRIED CHICKEN MARINADE	
500 g	QimiQ Sauce Base
	Lemon pepper spice
200 g	AP Flour
	Salt and pepper
1200 g	Chicken legs with skin
FOR THE VEGETABLE CHILI	
500 g	QimiQ Sauce Base
100 g	Onion(s), minced
50 g	Garlic, minced
50 ml	Olive oil
65 g	Yellow bell pepper(s), finely diced
	Green bell pepper(s), finely diced
	Red bell pepper(s), finely diced
	Zucchini, finely diced
	Celery, finely diced
	Carrots, finely diced
	Kidney beans, cooked
150 g	Yellow corn, cooked
	Salt and pepper

## **METHOD**

- 1. For the grilled chicken marinade, add the olive oil and rotisserie spice to the QimiQ Sauce Base and mix well. Use to marinate the chicken breasts for several hours, preferably over night.
- 2. Grill over moderate heat and brush regularly with the marinade.
- 3. For the fried chicken marinade, add the lemon pepper spice to the flour and mix well.

Chilli spice

- 4. Season the chicken legs with salt and pepper, dip into the QimiQ Sauce Base and coat completely with the flour mix
- 5. Fry the chicken in hot oil until
- 6. For the vegetable chili, sauté the onion and garlic in hot oil. Add the remaining vegetables and continue to cook for approx. 5 minutes.
- 7. Blend the QimiQ Sauce Base with the chili spice. Stir into the vegetables, bring to a boil and continue to cook for a further 2-3 minutes. Adjust the seasoning.