



MARINATED CHICKEN ON SUMMER VEGETABLE CHILI



QimiQ BENEFITS

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



25



easy

INGREDIENTS FOR 10 PORTIONS

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
- 65 g** Green bell pepper(s), finely diced
- 65 g** Red bell pepper(s), finely diced
- 200 g** Zucchini, finely diced
- 150 g** Celery, finely diced
- 150 g** Carrots, finely diced
- 150 g** Kidney beans, cooked
- 150 g** Yellow corn, cooked
- Salt and pepper
- Chilli spice

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.
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 crispy.
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.