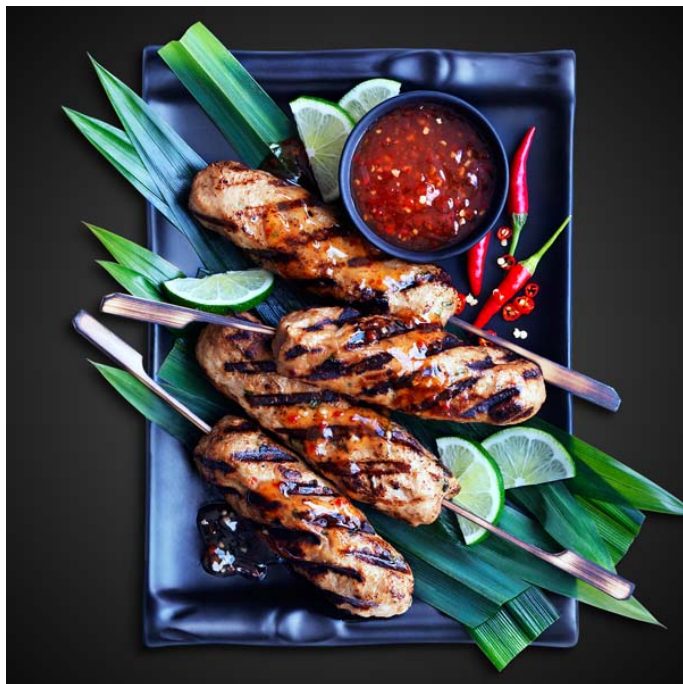


# Chicken Skewers with Thai Chili Sauce



**PREP TIME : 15 MIN**

**COOK TIME : 20 MIN**

**SERVES : 4**

## ***Ingredients :***

- ***1 1/2 lb (750 g) ground chicken***
- ***1/4 cup (60 mL) finely chopped fresh cilantro***
- ***1/3 cup (75 mL) VH® Sweet Thai Chili Sauce (plus extra for pitas)***
- ***1/2 cup (125 mL) bread crumbs***
- ***1 egg***
- ***2 tbsp (30 mL) VH® Soya Sauce***
- ***8 wooden skewers, soaked in water for 20 minutes***
- ***pita bread, shredded lettuce, diced tomato and slivered onion for garnishing***

## ***Directions :***

- 1. Pre-heat oven to 500°F (260°C).***
- 2. Mix together the chicken, cilantro, VH® Sweet Thai Chili Sauce, bread crumbs, egg and VH® Soya Sauce until well combined.***
- 3. With wet hands form 8 equal portions onto skewers and form into a sausage-like shape, covering the pointed end of skewer.***
- 4. Roast skewers on a foil lined baking sheet in preheated oven for 20 minutes or until cooked through.***
- 5. Serve with additional chili sauce for dipping or serve in warmed pita bread garnished with shredded lettuce, diced tomato and slivered onion.***



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***Tips:***

*This recipe can also be made with ground beef, and also try it with VH® Pad Thai Sauce.*

*The skewers also taste great cooked on the barbecue.*

*Slide these skewers into a pita for a fun and interesting sandwich.*