

## Chicken kebabs with tomato chilli sauce

These colourful kebabs have a fabulous flavour of Korea and are super easy to make at home – delicious for all fresco entertaining!

### Serves 4

**Preparation time** 10-15 minutes, plus marinating

**Cooking time** 8-10 minutes

### Ingredients:

- 4 skinless chicken breast fillets, cut into chunks
- About 30 British cherry tomatoes
- 3 tbsp toasted sesame oil
- 2 tbsp light soy sauce
- 2 tbsp rice vinegar or white wine vinegar
- 15g fresh root ginger, peeled and grated
- 2 cloves garlic, crushed
- ¼ tsp dried chilli flakes
- 4 spring onions, trimmed and sliced on the slant
- Salt and freshly ground black pepper
- A few pinches of sugar
- Toasted sesame seeds, spring onions and lime wedges, to garnish

### For the tomato chilli sauce

- 300g British classic tomatoes, finely chopped
- 1 shallot, peeled and very finely chopped
- 1 tsp finely chopped fresh red chilli
- 1 tbsp rice vinegar or white wine vinegar
- 2 tbsp chopped fresh coriander

- 1 Thread the chicken onto wooden kebab sticks that have been pre-soaked, alternating with the cherry tomatoes.
- 2 In a shallow dish, mix together the sesame oil, soy sauce, vinegar, ginger, garlic, chilli flakes and spring onions. Season with salt, black pepper and sugar. Add the kebabs, turning them to coat in the marinade, then cover and leave to marinate for 30-40 minutes, turning occasionally.
- 3 Preheat the grill to hot.
- 4 For the sauce, mix together all the ingredients and season with salt, pepper and a pinch of sugar.
- 5 Grill the kebabs under the hot grill for 8-10 minutes, turning often.
- 6 Serve with the tomato chilli sauce, garnished with toasted sesame seeds, spring onions and lime wedges.

### Tip

**Make the meal more substantial by serving the kebabs in warm wraps.**

For more British tomato recipe inspiration, visit [www.britishtomatoes.co.uk](http://www.britishtomatoes.co.uk).