



UCCOOK

Smoky Chipotle BBQ Chicken Kebabs

with elotes & brown butter sweet potato mash

Hands-on Time: 30 minutes

Overall Time: 50 minutes

Adventurous Foodie: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Bertha Wines | Bertha Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	484kJ	3161kJ
Energy	116kcal	755kcal
Protein	2.2g	14.4g
Carbs	13g	84g
of which sugars	6.3g	41.1g
Fibre	1.6g	10.2g
Fat	6.3g	41.1g
of which saturated	1.1g	7.4g
Sodium	194mg	1266mg

Allergens: Sulphites, Egg, Cow's Milk, Allium

Spice Level: Hot

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
50ml	100ml	The Sauce Queen Smokey BBQ Sauce
10g	20g	Chipotle Chillies In Adobo <i>finely chop</i>
2,5ml	5ml	Smoked Paprika
1	2	Lime/s <i>zest & cut into wedges</i>
150g	300g	Chicken Thigh Kebabs
200g	400g	Sweet Potato Chunks
50ml	100ml	Mayo
20g	40g	Danish-style Feta <i>drain</i>
1	2	Corn on the Cob/s <i>remove silks</i>
20g	40ml	Spicy Cheese <i>17.5ml [35ml] Cheese & 2.5ml [5ml] Chilli Flakes</i>
3g	5g	Fresh Coriander <i>rinse, pick & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Paper Towel
Seasoning (salt & pepper)
Butter
Water
Milk (optional)

1. MARINATION MOMENT Combine the BBQ sauce, chipotle chillies, smoked paprika, and a squeeze of lime juice (to taste). Pat the kebabs dry with paper towel and season. Coat the kebabs with the BBQ mixture and set aside to marinate for 15-25 minutes.

2. SOFT SWEET POT Place the sweet potato in a pot of salted water. Bring to the boil and cook until soft, 15-20 minutes. Drain and return to the pot.

3. LOADED ELOTES Combine the mayo, feta, zest, and a squeeze of lime juice (all to taste). Mix until smooth. Place a pan (that has a lid) over medium heat with enough water to cover the base. Add the corn and bring to a simmer. Once simmering, cover and cook until all the water has evaporated, 8-10 minutes. Remove the lid and add a knob of butter. Fry until lightly charred, 3-4 minutes (turning as it colours). Remove from the pan, season, and set aside. Alternatively, air fry at 200°C until crispy, 10-15 minutes (shifting halfway).

4. BROWNED BUTTER MASH Place a pan large enough for the kebabs over medium heat with 15g [30g] of butter. Melt the butter until browned with a nutty aroma, 1-2 minutes. Remove from the pan. Add ½ of the browned butter to the drained sweet potato. Return the pot to medium heat, and add a splash of water or milk. Mash with a fork or a potato masher, season, remove from the heat, and cover to keep warm.

5. BBQ CHICKEN KEBABS Return the pan to medium heat with a drizzle of oil. Fry the kebabs (scraping off some of the excess marinade and reserving it) until lightly charred and cooked through, 8-10 minutes, turning as they colour. In the final 1-2 minutes, baste with any reserved marinade. Remove from the pan. Alternatively, air fry at 200°C until crispy, 10-15 minutes (shifting halfway).

6. TIME TO DINE Plate up the browned butter mash and drizzle over the remaining butter. Side with the corn on the cob with a smearing of the mayo mixture and sprinkle on the spicy cheese. Serve alongside the kebabs and finish with a sprinkle of the coriander and enjoy, Chef!

Chef's Tip To check if your chicken is ready, pierce it with a knife. If it's cooked through, the juices will run clear.