

# STEPHANIE BAARTMAN'S CHICKEN SOSATIE RECIPE

Prep time: 15 minutes

Cook time: 15 minutes

Serves 4-6 people



## INGREDIENTS

1kg deboned chicken thighs

### FOR MARINADE

Juice of 8 limes

1 teaspoon lime zest

¼ cup olive oil

3 tablespoons fresh coriander leaves, chopped

1 jalapeño, finely chopped

2 teaspoons chipotle chilli powder

5 garlic cloves, minced

2 tablespoons honey

2 teaspoons salt

### FOR WRAPS

6 flour tortillas

Sour cream

### FOR SALSA

4 large tomatoes, chopped

1 cup finely chopped red onion

1 jalapeño, finely chopped

¼ cup lime juice

¾ teaspoon salt

½ cup fresh coriander leaves (about 1 bunch),  
finely chopped

### FOR GUACOMOLE

2 avocados, peeled, pitted and mashed

½ cup lime juice

½ teaspoon pepper

1 teaspoon salt

1 teaspoon minced garlic

## INSTRUCTIONS

### CHICKEN SOSATIES

1. Combine all the ingredients for the marinade in a container.
2. Add the chicken pieces and let them marinate, preferably overnight but if not then at least for 2 hours.
3. Preheat your [Megamaster braai](#) to medium heat. Squeeze fresh lemon juice on top just before serving.
4. Place the chicken pieces on skewers and save some of the marinade to baste the chicken whilst cooking.
5. Braai until golden brown and slightly charred on the edges.
6. Remove the chicken from the skewers and roughly chop them into chunky pieces.

### WRAPS

1. Prepare the salsa and guacamole by combining their respective ingredients.
2. Toast the flour tortillas on the braai.
3. Remove from the braai and add chicken pieces, salsa and guacamole. Finish with a few dollops of sour cream. Fold and serve with lime wedges.