

Starfrit: Crispy chicken skewers with honey, Maille extra spicy mustard and paprika

Recipe for 12 tapas



Description

Delicious crispy chicken skewers marinated in Maille's extra spicy mustard, honey and smoked paprika sprinkled with rice crispies for crispiness.

The **Starfrit BBQ Skewers** allow you to remove the meat easily and mess free thanks to the integrated slider.

<https://www.starfrit.com/en/bbq-skewers>

Note

You can switch for another mustard in this recipe

You can also replace the rice crispies with corn flakes for a crunchier result.

Ingredients

For the brochette

- 4 Unit(s) Boneless chicken thigh
- 2 Tbsp Maille extra spicy mustard
- 3 Tbsp Honey
- 1 Tbsp Olive oil
- 1 Clove(s) Garlic
- 0.50 Cup(s) Rice crispies
- 0.25 Tsp Smoked paprika

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **425 F°**
- Resting time **45 mins**

General preparation

Cut the chicken in small cubes or strips. Mince the garlic. In a bowl, mix the Maille extra spicy mustard, half of the honey, the smoked paprika, the garlic and the olive oil. Marinade the chicken in this mix in the fridge for 45 minutes.

Brochette preparation

Skewer the chicken on the **Starfrit BBQ Skewers**. Transfer the skewers on to a baking sheet and cook it in the oven for 12 to 15 minutes.

To serve

Once the skewers are out of the oven, drizzle the rest of the warmed honey on top and sprinkle with Rice crispies. Serve immediately.

Bon appétit!