



Sazon Completa Grilled Chicken Skewers with Smoky Lime Drizzle

Serves: 4

Sazon Completa means 'complete seasoning', a popular spice blend used in Caribbean and South American cuisine. It's called 'complete' because of its versatility to add extra flavours to a variety of dishes.

The spice mix is believed to have been created in the 1960s by Jose Antonio Ortega Bonet in Puerto Rico. He later established the Sazon Goya Food Company, in partnership with the Unanue family of Goya Foods, which is known for its widely popular Sazon seasoning products.

INGREDIENTS

- 1 tbsp Ground Coriander
- 2 tsp Dried Oregano Leaves
- 1 tbsp Garlic Powder
- 1 tbsp Ground Cumin
- 2 tsp Ground Paprika
- 2 tsp Onion Powder
- 2 tsp Finely Ground Black Pepper
- 3 tsp Salt
- 125ml Rice Bran Oil
- 125ml Orange Juice
- 4 Garlic Cloves - peel and crush.
- 860gm Chicken Thigh fillet - remove sinew and excess fat and cut into 48 equal strips.
- 12 in number 10 inch Bamboo Skewers - soak in cold water for at least 30 minutes, then drain.
- As Required - Canola Oil
- 4 Limes - cut in half.
- 200ml Good Quality BBQ Sauce



METHOD

1. In a mixing bowl, add the ground coriander, dried oregano leaves, garlic powder, ground cumin, ground paprika, onion powder, black pepper and salt, then mix to combine. Place the spice mixture (sazon completa) into an airtight container until required.
2. In the mixing bowl, add the rice bran oil, orange juice, crushed garlic and 4 tbsp of sazon completa (keep what is leftover for future use), then whisk to combine. Add the chicken and toss until it is evenly coated, cover with cling wrap and place in a refrigerator for 8 hours to allow the chicken to marinate.
3. Remove the chicken from the marinade, allowing any excess to drain off, then thread 4 pieces on each skewer.
4. Lightly spray oil a BBQ flat plate and heat to a moderate temperature. Add the lime halves, cut side down and cook for 1 minute or until the cut side is browned and caramelised, then remove from the heat.
5. Lightly spray oil the BBQ flat plate a second time, add the chicken skewers and grill for 2 minutes, then turn over and brush each with BBQ sauce, grill for a further 2 minutes, turn over again and brush again with BBQ sauce. Reduce the heat to low and grill for another 3 minutes per side or until the chicken is cooked through, golden in colour, and the BBQ sauce has caramelised.
Remove from the heat, cover with aluminium foil and allow to rest in a warm place for 2 minutes.

TO SERVE

On a serving board or platter, neatly stack the chicken skewers and place the smoky lime halves next to the skewers.
