

Crispy chicken brochette with honey, Maille extra spicy mustard and paprika

Recipe for 12 tapas



Description

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

Note

The Maille brand is offering a lot of mustard choices, so don't have any hesitations switching for another one on this recipe. You can replace the rice crispies with corn flakes for a crunchier result.

Ingredients

For the brochette

- 4 Unit(s) Boneless chicken thigh
- 30 Ml Maille extra spicy mustard
- 60 Ml Honey
- 15 Ml Olive oil
- 1 Clove(s) Garlic
- 30 Gr Rice crispies
- 2 Ml Smoked paprika

Preparation

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

General preparation

Cut the chicken in small dice or stripes. Chop 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 and reserve it in the fridge for 45 minutes.

Brochette preparation

Skewer the chicken on the bamboo sticks. Put those skewers on a baking tray 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 honey on top and sprinkle with Rice crispies. Serve it hot.

Bon appétit!