



Ingredients

- 1 pkt MAGGI Beef Stroganoff Recipe Base
- 500 g Chicken Breast fillet, cut into strips
- 240 g Carrot, cut into thin strips
- 2 Sprigs Spring onions, cut into match sticks
- 10 g Leaves Coriander
- 10 g Vietnamese Mint Leaves
- 170 g Telegraph cucumber, sliced
- 150 g Red Capsicum, sliced thinly
- 0.5 cup Unsalted Fried Spanish Peanuts
- 0.25 cup Lime Juice
- 2 tbsps Light Soy Sauce
- 2 tbsps Sweet Chilli Sauce

Instruction

1. Thread chicken evenly onto skewers. Cover with MAGGI Beef Stroganoff Recipe Base and set aside for 5 minutes.
2. Preheat barbecue plate or char-grill on a medium-high heat. Cook skewers in batches for 10 to 12 minutes or until lightly charred on both sides and chicken is cooked through.
3. Meanwhile to make dressing, combine lime juice, soy sauce and sweet chilli sauce into a small bowl and mix.
4. Combine carrot, spring onions, coriander, mint, cucumber and red capsicum in a large bowl. Add dressing and toss to combine. Divide evenly among serving plates with chicken skewers and sprinkle with peanuts serve with rice if desired.

Nutrition

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| Carbohydrates | 22.62 g |
| Energy | 371.23 kcal |
| Fats | 13.71 g |
| Protein | 35.87 g |

⌚ 21 Minutes

⊕ 4 portions