

Crispy Caramel Chicken Skewers

Serves: 2-3

Ingredients:

- 2 tablespoons fish sauce
- 1 tablespoon light brown sugar
- 1 tablespoon orange juice
- 2½ pounds skinless chicken breasts, cut into 1-inch chunks
- 6-inch bamboo skewers
- ¼ cup white sesame seeds
- ¼ cup black sesame seeds
- ⅓ cup sliced almonds

Caramel Glaze Ingredients:

- ⅔ cup light brown sugar
- ⅓ cup fish sauce
- ⅓ cup orange juice
- ⅓ cup rice wine vinegar
- 2 tablespoon honey
- 1 tablespoon garlic, minced
- 2 shallots, chopped
- 1 (1-inch) piece fresh ginger, minced

Directions:

1. Add fish sauce, brown sugar and orange juice to bowl or container and mix to combine.
2. Place chicken pieces on skewers and add to marinade bowl.
3. Coat chicken in marinade, cover and refrigerate for 2 hours.
4. In separate bowl, combine all caramel glaze ingredients and mix until combined; set aside.
5. Add sesame seeds and almonds to Silicone Pizza Liner.
6. Place liner on 3-inch rack and toast at 350 °F for 2-3 minutes; set aside.
7. Place marinated chicken directly on 3-inch rack and brush with caramel glaze.
8. Cook chicken at 350 °F for 7-9 minutes.
9. Flip chicken, add more caramel glaze and cook at 350 °F for additional 7-9 minutes.
10. Transfer cooked chicken to serving platter and garnish with toasted sesame seeds and almonds.

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