

KANSOM
AUSTRALIA

Unmatched Fine Foods

**BBQ CHICKEN WITH
ABALONE SWEET CHILLI SEA SAUCE**



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INGREDIENTS

4 Tsp	Kansom Australia's Abalone Sweet Chilli Sea Sauce
2	Chicken Breasts
1 Punnet	Roma or Cherry Tomatoes
1 Punnet	Small Mushrooms, Sliced
150 g	Rocket
30 g	Parmesan Cheese, Shaved
	Olive Oil
	Balsamic Vinegar

METHOD

- 1.** Pound the chicken breast to tenderise and lightly coat the chicken with olive oil and season with salt and pepper to taste.
- 2.** Grill the tomatoes, mushrooms, and chicken over high heat. Cook the chicken until it is lightly seared on each side, and almost cooked. Remove tomatoes and mushrooms from the grill and set aside.
- 3.** Lightly coat one side of the chicken with the Abalone Sweet Chilli Sea Sauce, then turn the chicken over so the coated side is face down on the grill. Continuing cooking until the side is charred and cook and repeat with the remaining side. Once cooked, remove chicken from grill.
- 4.** In bowl mix together the rocket and cheese with balsamic vinegar and olive oil to taste.
- 5.** To serve, place chicken, mushroom and tomatoes on plate with a portion of the rocket salad.



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