



TORTILLAS CHICKEN THIGHS

Ingredients:

- 2 tbsp chipotle peppers in adobo
- 3 garlic cloves
- 4 chicken thighs
- 3 tbsp ketchup
- 2 tbsp brown sugar
- 1 tsp worcestershire
- 2 tbsp red wine vinegar
- 1 tsp cinnamon
- EldurApi Meat Rub
- 1 onion
- 1 chili pepper
- fresh coriander
- 2 limes
- 8 (blue) corn tortillas

Requirements:

- BBQ spiesen 1,5 mm
pro set

Start making the marinade a day in advance. Because you leave the chicken overnight, the flavours can soak in well. Add the chipotle, cinnamon, brown sugar, ketchup, red wine vinegar and Worcestershire sauce to a bowl. Then dice the chicken thighs and massage the chicken with the marinade. Finish with a good pinch of Meat rub and grated garlic and mix well.

The next day, light a medium amount of charcoal and heat your YAKINIKU® to 150 °C and place the pro set in the Kamado. After this, place the standard grid on the highest level in the multilevel lift. Now let the Kamado heat up further to 200 °C.

Thread the marinated chicken onto BBQ skewers. The easiest way to do this is to stick two skewers into the meat. Grill the chicken for about 5 minutes.

Then place the extra raised grid on your YAKINIKU® and move the chicken to the top with the BBQ tongs. Place the corn tortillas on the standard grid and grill for about 2 minutes.

extra verhoogd rooster
BBQ Flavour BBQ tang
houten snijplank
kom
rasp

Kamado set up:
direct heat

Meanwhile, prepare the salsa. Chop the onion and chop the coriander and place in a bowl. Finish with lime juice. Mix everything well. Finally, remove the chicken from the skewers, divide between the corn tortillas and finish with salsa and chopped chilli.