



# 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 skewers 1.5 mm
- pro set

Light a medium amount of charcoal and heat your YAKINIKU® to 150 °C and place the pro set in the Kamado. Then place the grill gid on the highest level in the multilevel lift. Now let the Kamado heat up further to 200 °C.

Start making the marinade. Add the chipotle, cinnamon, brown sugar, ketchup, red wine vinegar and Worcestershire sauce to a bowl. Then cut the chicken thighs into cubes and massage the chicken with the marinade. Finish with the Meat rub and grated garlic. Mix well and set aside for at least an hour, but preferably overnight. Thread the marinated chicken onto the BBQ skewers. The easiest way to do this is to insert two skewers into the meat. Grill the chicken for about 5 minutes. Next, 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 grill gid and grill for about 2 minutes.

Meanwhile, prepare the salsa. Chop the onion and chop the cilantro and place in a bowl. Finish with lime juice. Mix everything to-

extra raised grid  
BBQ Flavour BBQ tongs  
wooden cutting board  
bowl  
grater

**Kamado set up:**

direct heat

gether well. Finally, remove chicken from skewers, divide among corn tortillas and finish with salsa and chopped chile.