



CHICKEN lollipopS with SWEET chili dipping SAUCE

FROM "auSTRalia'S OWN COOKBOOK FOR THE WEBER Q"

THE COOKING OF THIS RECIPE REQUIRES ADULT SUPERVISION

Makes approx 12

INGREDIENTS

- 500g Chicken Mince
- 1 tablespoon crushed ginger
- 1 small red onion, finely diced
- 1 clove garlic, crushed
- ¼ cup chopped parsley
- ½ cup chopped chives
- 1 egg, beaten
- 1 cup breadcrumbs
- 2 tablespoons mango chutney
- Salt and pepper to taste

EQUIPMENT

- Bowls
- Knife
- Chopping board
- Garlic crusher
- Measuring spoons
- Tongs
- Weber Q with Breakfast plate

METHOD

1. Combine all of the ingredients in a bowl
2. Mix until well combined
3. Shape around sticks
4. Refrigerate
5. Heat up the Weber Q with the breakfast plate
6. Place the chicken lollipops on the hot plate
7. Cook for 3-4 minutes on each side or until cooked through

FROM THE MARKET

- Onion & Garlic - Patlin's
- Fresh herbs - Aays Herbs