



ITEM

Pomegranate Glazed Chicken Skewers

PORTIONS:

4-6 portions

INGREDIENTS

- 4 pc (6oz) chicken breast, skinless, boneless, diced
- 1tsp kosher salt
- 1/4 tsp fresh ground black peppercorns
- 4 tsp olive oil
- 2 shallots, chopped fine
- 1 sprig fresh rosemary
- 1 cup apple juice
- 1 cup pomegranate juice
- 1/4 cup maple syrup
- 4 oz red wine
- 2 tbsp unsalted butter
- 8 – 10 wooden skewers, soaked in warm water
- 2 sprigs cilantro, chopped
- 2 tbsp pomegranate seed
- 2 tbsp plain yogurt
- 4 pitas
- 1 whole pomegranate, seed removed

METHOD:

1. Turn on char-broiler to med high heat; turn the steam oven on to 350 with 35% moisture.
2. Marinate chicken breast with kosher salt, fresh ground black peppercorn and half the red wine.
3. In a sauté pan over medium heat, add 1 tsp of the olive oil.
4. Let heat for 1 minute, add the shallots and rosemary and continue to cook for 1 minute.
5. Add apple juice, pomegranate juice, remaining red wine, maple syrup and bring to a simmer.
6. Let reduce until you have 2/3 cup left in about 15 minutes.
7. Add butter and remove from heat, allow to slightly cool.
8. Rub the chicken 2 tbsp of oil.
9. Skewer the chicken with the soaked wooden skewers.
10. On the char-broiler, brown chicken skewers on one side and turn over, allow to slightly brown on the second side.
11. Place the chicken skewers on a baking sheet with parchment paper.



12. Brush the chicken with the glaze and let cook for 5 minutes in the steam oven.
13. Turn the chicken over and glaze again, cook for 4-5 minutes on the second side. Check temperature (min temp 165°F).
14. Serve on a pita and garnish with 1 tbsp of plain yogurt topped with some pomegranate seed and a sprig of cilantro, some additional olive oil can be drizzled on the plate for texture!
15. Serve immediately or keep warm until service.