

Chicken Skewers with Raspberry Dipping Sauce

Recipe By Rivky Kleiman



Cooking and Prep:  40
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Serves:  8

Contains:     

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Source: Family Table by
Mishpacha Magazine

These moist chicken morsels plate beautifully. And they're baked, not fried – win-win! Alongside a dipping sauce that hits all the right notes, these skewers make for an unforgettable appetizer.

Ingredients (15)

Main ingredients

- 2 pounds (1 kilogram) dark chicken cutlets, each piece trimmed and cut in half lengthwise.
(approximately 8 cutlets)
- 1/2 cup cornstarch
- 2 eggs
- 2 tablespoons water
- 2 tablespoons **Gefen Soy Sauce**

- 1/2 cup **Haddar Seasoned Panko Crumbs**
- 1/2 cup sesame seeds
- 2 teaspoons paprika
- 2 teaspoons garlic powder
- Glicks Cooking Spray**

Raspberry Dipping Sauce

- 1 tablespoon oil
 - 1/2 cup **Tuscanini Raspberry Jam**
 - 1/4 cup ketchup
 - 1/4 cup vinegar
 - 1 tablespoon fresh grated ginger or 3 cubes **Dorot Gardens Frozen Ginger**, or 1/4 – 1/3 teaspoon ground ginger
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Start Cooking

Make the Chicken Skewers

Yields 16 skewers

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Prepare a Gefen Easy Baking Paper-lined cookie sheet. Spray well with cooking spray.
2. Thread each piece of chicken cutlet onto a skewer.
3. Prepare three bowls. Place cornstarch in one. Mix eggs, soy sauce and water in the second. Mix panko crumbs, paprika, garlic powder and sesame seeds in the third.
4. Dip each chicken skewer into cornstarch, then egg mixture, and end with the panko-sesame mixture. Lay the chicken skewers neatly on the cookie sheet. Spray them well with cooking spray and bake for 30 minutes.
- 5.

While the chicken is baking, prepare the raspberry dipping sauce: In a small saucepan combine oil, raspberry jam, ketchup, vinegar, and ginger. Bring to a boil and simmer for a minute. Dip your chicken skewers into the sauce and enjoy.