

CHICKEN POP SKEWERS

Makes 12 skewers

INGREDIENTS:

250g Chicken'tizers Southern Style Chicken Pops – Original Flavour

12 x sliced and quartered pieces of cucumber

80g White Cheddar or Gouda Cheese, cut into 12 blocks

12 x Cherry Tomatoes

12 x Short Skewer Sticks

Optional addition: Cheese & Chive Dipping sauce

½ Cup (125ml) Smooth Cottage Cheese

1 Tbsp Fresh Chives, finely chopped

1 Tbsp Tangy Mayonnaise

1 tsp Lemon Juice

Salt & Pepper to taste

TO SERVE:

Dipping sauces of your choice

METHOD:

1. Place Pops into a preheated airfryer and cook for 6 minutes at 200°C.
2. Remove Pops from the airfryer and set aside until cool enough to handle.
3. Skewer pops, cucumber, cheese blocks and cherry tomatoes
4. Serve with dipping sauces of your choice.
5. Recommended: Mix Cheese & chive dip ingredients together in a small bowl, season to taste and serve with chicken pop skewers as an easy complimentary tangy addition to the dish and an extra protein punch to the snack or meal.