



Easy Chicken Aloha Recipe

Preparation Time	40
Cooking Time	18
Serving Size	4

Ingredients:

MARINADE

- 1 sachet DEL MONTE Quick n Easy BBQ Marinade (80ml)
- 2 tsp ginger, grated
- 1 tsp garlic, minced

- 500 g chicken, thigh fillet
- 1 can DEL MONTE Sliced Pineapple (227g), drained, reserve syrup
- 1 tsp cornstarch
- 1/4 cup water
- 1/4 cup green onions, sliced into 2-inch long strips

Preparation:

1. Mix all the ingredients for marinade then marinate the chicken for at least 30 minutes.
2. Drain the chicken and reserve the marinade.
3. Grill DEL MONTE Sliced Pineapple. Set aside.
4. Grill the chicken. Set aside.
5. In a pan, mix together cornstarch, water, reserved pineapple syrup, and the reserved marinade.
6. Add the grilled chicken and sliced pineapple. Bring to a boil then simmer until cooked. Garnish with green onions.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Boiling
- Grilling
- Mixing
- Simmering
- Slicing

Cooking Tools

- Chopping Board
- Grill Pan
- Measuring Cups
- Measuring Spoon

- Spatula

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