

Deliciously tender pesto thigh fillet "sosaties"

Snap happy beautiful, deliciously tender



Ingredients for the sosaties: (for 12 adults - 2 "sosaties" per person)

48 thigh fillets cut in half to give 96 pieces

2 x tubs Woolworths basil pesto

72 small rosa tomatoes

24 sosatie sticks soaked in water

Maldon salt

METHOD:

ONLY use thigh fillets, it is worth the bit of extra money - but breast fillets can also work...

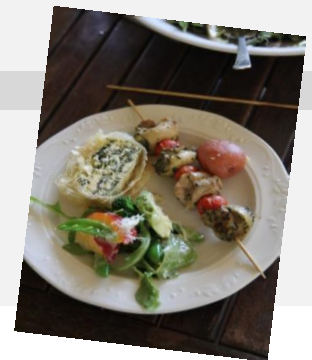
Marinate the halved thigh fillets in the pesto overnight. (the 48 thigh fillets will be 96 pieces when halved)

If you use breast fillets, you will need about 16, cut into 6 each to give 96 smaller pieces.

The sosaties can be made anytime before you braai, just keep in fridge till needed.

Use 4 x halved fillet pieces and 3 tomatoes per sosatie, and you will get 24 sosaties which is 2 x per person

The ideal lunch showstopper!



RECIPES



*from the kitchen of the princess and
the wannabee weather girl...*

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