



## Rezepte aus der Behr Küche

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### Sweet-Sour SalaRico with Chicken Satay



**4**  
2 shallots  
1 garlic clove  
1/2 green chilli  
1 cm ginger  
200 g celery  
200 g sliced pineapple  
2 tbsp. fish sauce  
1 tbsp. lime juice  
2 tbsp. olive oil  
Sugar  
Salt  
Freshly ground pepper  
500 g chicken breast (skinless)  
16 satay skewers  
Curry powder  
Paprika powder  
Thyme, rosemary  
1 tbsp. olive oil for frying  
2 SalaRico

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For the Sambal, peel the shallots and garlic and dice very finely. Halve the green chilli and remove the seeds, peel the ginger. Cut both into fine strips and also dice very finely. Trim the celery, wash and cut into small cubes with the pineapple. Put the fish sauce, lime juice and oil in a bowl and stir. Season to taste with sugar, salt and pepper. Add the diced vegetables and blend. Rinse the chicken breast with water, pat dry and cut lengthwise into thin slices. Season with salt, curry powder, pepper and a little paprika powder on both sides and put onto the satay skewers. Heat the oil in a frying pan and fry the skewers on both sides. Trim the SalaRico and divide into individual leaves, wash and spin dry. Place onto four plates, serve with the Sambal and top off with the satay skewers.