

PERI BITES

Diary
of a
PMP
Mom.

Makes 10-12 Peri Bites



Another item on my TO-EAT list when we visit Pakistan as unfortunately Nandos Doha doesn't have these on their menu. These are delicious spicy jalapenos filled with chicken and cheese , coated in breadcrumbs for a fantastic crispy crunchy finish.

10-12 Jalapeno Peppers
2 tbsp. Vinegar

For Filling:

1 Chicken Breast (*Cooked and Shredded/Cut into thin strips*)
2 tbsp. Mayonnaise
2 tbsp. Peri Peri Sauce
Pinch of Salt and Pepper
1 tsp. Lemon Juice
2 tbsp. shredded Mozzarella or Cheddar (*or both .. or you can use cream cheese like Kiri as well*)

For Coating:

1 Cup Bread Crumbs
1/2 Cup Flour (*Maida*)
1 tbsp. Corn flour
Pinch of Salt and Pepper
2 Eggs (*beaten*)

- 1 Wash and slit open the jalapenos (*or any huge chilies*). Remove the strings and seeds from inside carefully, then rinse and soak them in water and vinegar... and set aside.
- 2 Mix the cooked shredded chicken (*I used boiled chicken, but you can marinate the chicken in peri peri sauce, ginger, garlic and grill it*) with the rest of the filling ingredients and stir until combined. Stuff this mixture into the chilies and put the stuffed jalapenos on a plate and pop them into the freezer for about half an hour.
- 3 To start coating, prepare 3 dishes.... One with the flour (*Maida and Corn Flour*)seasoned with some salt and pepper, second with the beaten eggs, and third with the breadcrumbs.
- 4 Dip the slightly frozen chilies first in the flour mixture, then the egg and then the crumbs. You can repeat dipping in egg and crumbs for a thicker and crispier coating.
- 5 Fry on medium heat until golden and crisp. Put them on some paper towel to drain the excess oil.
- 6 Serve them hot, with ketchup, Peri Peri sauce , honey mustard sauce or any other dipping sauce you like!

For step by step instructions with pictures visit www.DiaryofaPMPmom.com