Coquelet/ chicken from BBQ with grilled vegetables and Pico de gallo



Ingredients

10

- 10 coquelet
- Bresc BBQ Honey Thyme Glaze
- Bresc BBQ Marinade for Chicken
- Bresc Pico De Gallo
- Vegetables of your choice

Preparation method

Marinate the coquelet with Bresc BBQ Marinade for Chicken, 10% on 1 kg of meat, and leave to marinate for a few hours.

Cut desired vegetables into equal pieces and thread onto stainless steel skewer.

Grill indirectly on coquelet on the bbq, ensuring a core temperature of 74°c. Once the coquelet is almost at temperature, grill the vegetables.

Glaze the coquelet with the BBQ Honey Thyme Glazeand serve with the grilled vegetables. Drape the Bresc Pico De Gallo over the vegetables.

Used Bresc products



Bresc Honey and thyme glaze 450g



Bresc Marinade for chicken 1000g



Bresc Pico de gallo 1000g

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