Lazy Chicken Hot Chilli Honey Sushi

EASY • 25 MINS

Sushi night, the easy way. No rolling mat, no fuss, just a swicy drizzle doing all the work. Crispy chicken, creamy avo and cheese, finished with a generous squeeze of Capilano Hot Chilli Honey. This one's going straight into your weeknight rotation.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	10 mins	15 mins	1

Ingredients

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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- Chicken tenders, cooked as per packet instructions
- Cooked rice (Sushi rice or white rice)
- Avocado, sliced
- Cream cheese, sliced thin
- Capilano Hot Chilli Honey
- Sesame seeds

Method

1. Cook your chicken tenders as per packet instructions and allow to cool slightly.

2. Lay out half the cooked rice in a glass container as a base and top with the chicken tenders. Add the sliced avocado and cream cheese, then top with the remaining rice.

3. Place a plate over the container and flip.

4. Drizzle generously with Capilano Hot Chilli Honey and finish with a sprinkle of sesame seeds to serve.

Used in this recipe

Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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