



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
Easy

PREP TIME
10 mins

COOKING TIME
15 mins

SERVINGS
1

Ingredients

Visit capilanothoney.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

Used in this recipe



Capilano Hot Chilli Honey

Available at



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.

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.

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