

Slow Roasted Pork Belly Souvla and Crispy Chicken Thighs With Asian Slaw

How to create delicious Slow Roasted Pork Belly Souvla and Crispy Chicken Thighs on a Cyprus BBQ.

Cyprus BBQ is excited to announce the first in a series of collaborations with Celebrity Chef and UK Masterchef [Theo Michaels](#). Over the next 5 weeks, we will bring you a selection of delicious recipes all cooked by Theo on one of our fantastic [Charcoal Barbecues](#).

[Watch the video](#)

So let us start with

Delicious slow-roasted Tamarind pork belly souvla cooked on huge skewers with crispy succulent Zataar chicken thighs, cooked to perfection on a Cyprus Rotisserie BBQ, all served with a fresh vibrant Asian slaw.

Sounds good doesn't it, well it tastes even better.



Recipe

Serves 12

Cooking time 90 min-120 min

Ingredients:

12 Chicken Thighs

1 kg pork belly, cut into 4x4 inches

250ml Tamarind Sauce

4 tbsp zaatar

Handful Thyme

Olive oil

Seasoning

Asian slaw:

1/4 red cabbage finely shredded

1/4 white cabbage finely shredded

1 corn, kernels stripped off

Handful fresh mint, chopped

Handful fresh coriander, chopped

1/2 red onion finely sliced

Dressing:

4 tbsp fish sauce

1 tsp soy sauce

2 tbsp lime juice

1 tbsp rice wine vinegar

1 tbsp honey

Fresh coriander

1 chili finely sliced

1 clove garlic, grated

1 inch ginger, grated

Pinch salt

Method:

Light the BBQ and wait for the coals to turn ashen then spread out over the base of the BBQ.

Coat the pork belly in the tamarind sauce and then skewer onto the [large BBQ skewers](#) using the [chicken hooks](#) to hold all the meat in place.

Coat the chicken in the zaatar seasoning (or you can just use some dried thyme and oregano if you can't find zaatar) and again, skewer the chicken thighs onto a large skewer.

Place both skewers onto the BBQ, turn on the [rotisserie barbecue motor](#) on medium speed and simply leave to cook for 90 minutes to 2 hours. You can season both with a squeeze of lemon and scattering of salt throughout.

Once cooked, remove the skewers (turn off the motor after removing the skewers), use a fork or back of a knife to push off chunks of meat onto a serving board.



To make the Asian slaw



Simply mix all the dressing ingredients together and stir.

Then fold through the vegetables in a large serving dish.

Pour over the dressing ensuring the vegetables are well coated and serve.

The perfect choice for any party or family gathering, your guests will definitely be coming back for more.



[Click here](#) for more delicious recipe ideas

Inspired by this recipe and would love to try a Cyprus BBQ at home - View our full range of [Rotisserie Charcoal BBQ's](#)

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