



Fast & Satisfying

Ginger-Lime Chicken Skewers with Mango Salad

Bright, satisfying, and tropical - a lively match for **Arona** Sauvignon Blanc.



INGREDIENTS

For the chicken skewers

- 1 lb chicken breast or thighs, cut into bite-size pieces
- 2 tbsp lime juice
- 1 tbsp olive oil
- 1 tbsp honey
- 1-2 tsp grated fresh ginger
- 1 small garlic clove, grated
- 1/2 tsp salt
- Black pepper
- Optional: pinch of chili flakes

For the mango salad

- 1 ripe mango, diced
- 1/2 red bell pepper, thinly sliced or diced
- 1/4 small red onion, very thinly sliced
- Fresh cilantro or mint
- 1 tbsp lime juice
- 1 tsp olive oil
- Pinch of salt
- Optional: avocado or toasted coconut flakes



METHOD

- Mix lime juice, olive oil, honey, ginger, garlic, salt, pepper, and chili flakes.
- Add chicken and marinate for 20-30 minutes.
- Thread chicken onto skewers.
- Grill or pan-sear for 8-10 minutes, turning until golden and cooked through.
- Mix mango, red pepper, red onion, herbs, lime juice, olive oil, and salt.
- Serve skewers over or beside the mango salad. Finish with extra herbs and lime zest if desired.



Pairing note

Mango mirrors Arona's tropical notes, while lime and ginger brighten the wine's citrus edge. Toasted nuts add a buttery crunch for a richer, more satisfying pairing.

