

Thai Grilled Chicken

A Thai dish best served with fragrant rice and watercress, cucumber and Pine nut Salad

Serves: 4

Oven Temp:

Prep Time: 20 mins

Cooking Time: 15 mins

Ingredients

Qty	Ingredient
200 grams	Block of creamed coconut
300 ml	Hot water
3-4 cloves	Garlic; peeled and chopped
2-3 whole	Fresh green chilli; de-seeded and chopped
1-2 teaspoons	Ground ginger
3 tablespoons	Light soy sauce
2 whole	Limes; grated and zest
2 tablespoons	Caster sugar
1 pack	Fresh coriander
4	Boneless chicken breasts ; (skin on)



Method

- | Step | Instruction |
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| 1 | Cut the coconut cream into large chunks and place in a bowl. Pour the hot water over the coconut and stir to dissolve. Place in a blender with all the other ingredients except the chicken reserving a little coriander for garnish. |
| 2 | Blend the mixture for a few seconds until well mixed and allow to cool slightly. |
| 3 | Make 3 diagonal cuts across the chicken breasts, arrange in a dish and pour over half the coconut mixture. Cover and marinate in the fridge for at least 30 mins. |
| 4 | Pre-heat the grill to a medium setting, arrange the chicken skin side down in a grill pan and spread over the marinade. |
| 5 | Grill for 10 - 15 mins, turning and basting occasionally. Allow slightly longer to cook the skin side of the chicken |

- 6 While the chicken is cooking, heat the remaining coconut mixture in a saucepan stirring occasionally and simmer gently for 2 mins. Do not allow to boil as it may start to separate.
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- 7 Serve the chicken with the sauce and Thai fragrant rice, garnished with the reserved coriander.
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