



SIMPLY DELICIOUS THAI CHICKEN SKEWERS

INGREDIENTS

- 1 500g packet of chicken mini fillets
- 3 tbsp. peanut butter, smooth
- 1 small piece of ginger, peeled and grated
- 2 cloves of garlic, crushed
- 1 lime, zest and juice
- 1 tbsp. golden syrup
- 1 tbsp. curry powder
- 2 tablespoons of coconut oil
- 1/3 cup of rice milk
- 1 tbsp. Blue Dragon soy sauce
- Lime wedges, to serve

Serves 2

METHOD

To prepare the marinade

- Peel the ginger and finely grate into a bowl along with garlic and lime zest
- Add in the golden syrup, Blue Dragon soy sauce, curry powder, peanut butter and mix well
- Add the majority of the mix into a small frying pan and set aside; you'll heat the marinade after the chicken has cooked in the grill, stirring continuously until the sauces thicken. Once thickened, remove and coat the chicken and use remainder of the sauce for dipping!

To prepare the chicken

- Mix the chicken with the marinade and cover with cling film to marinate for 10 minutes
- Once the chicken has marinated, thread the chicken onto skewers and once all have been threaded, place them under the grill for 10 minutes (or until cooked through)

To Serve

- Place the skewers on a plate and place the extra marinade in a small ramekin for dipping
- Squeeze fresh lime onto the skewers and enjoy