

Thai Chicken with a Red Peanut Sauce

Ingredients

For the Chicken

1/4 cup soy sauce (use gluten-free if needed)

3 tablespoons dark brown sugar, packed

Zest of one lime

2 tablespoons vegetable oil

3 garlic cloves, minced

1 tablespoon curry powder

1/2 teaspoon ground ginger

1/4 teaspoon ground cardamom

1/2 teaspoon salt

2-1/2 - 3 pounds boneless, skinless chicken breasts

For the Coconut-Peanut Sauce

1 (13-oz) can coconut milk (do not use low fat)

1/4 cup peanut butter

1/3 cup dark brown sugar, packed

1-1/2 tablespoons soy sauce (use gluten-free if needed)

1 tablespoon red curry paste

3 tablespoons fresh lime juice, from 2 limes

For Serving

1 lime, cut into wedges (optional)

Method

Step 1

Cut the thighs into medium sized chunks and set aside.

Step 2

Make the marinade by combining the soy sauce, dark brown sugar, lime zest, vegetable oil, garlic, curry powder, ginger, cardamom and salt in a large bowl. Add the chicken pieces to the bowl and mix until chicken is evenly coated. Cover the bowl with plastic wrap and marinate in the refrigerator for at least 4 hours or overnight.

Step 3

Make the sauce by whisking together the coconut milk, peanut butter, brown sugar, soy sauce and red curry paste in a medium saucepan. Bring to a simmer, then cook over medium heat, stirring occasionally, for about 3 minutes. Add the fresh lime juice. Set aside.

Step 4

Preheat the grill to high heat. Meanwhile, thread the chicken pieces onto skewers. Grease the grill. Place the skewers on the grill and cook for about 10 minutes, turning once, or until the chicken is cooked through. Serve the chicken skewers with the Coconut-Peanut Sauce and lime wedges, if desired.

THE
COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

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