

Chicken taouk skewers and cumin flavored carrots

Recipe for 24 tapas



Description

Tender skewers of chicken cubes marinated in lemon, garlic and coriander served on lemony carrots with cumin.

Note

You can leave the chicken in the marinade overnight for a more intense flavor.

Ingredients

For the chicken taouk

- 12 Unit(s) Chicken thigh
- 2 Stick(s) Lemon grass haiku
- 2 Clove(s) Garlic
- 100 Ml Ginger sweet chili dipping sauce haiku
- Salt and pepper
- Olive oil

For the Asian style noodles

- 4 Nest Asian style noodles haiku
- 50 Gr Butter
- 1 Unit(s) Lemon
- 10 Sprig(s) Parsley
- 1 Clove(s) Garlic
- Salt and pepper
- Olive oil

Sauce

- 300 Ml Coconut milk
- 1 Tsp Curry powder
- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**
- Resting time **120 mins**

General preparation

Squeeze the lemon juice. Chop the coriander and finely chop the garlic. Cut chicken thighs into 6. Cut carrots into pieces. Chop the garlic clove. Chop the parsley.

For the chicken

In a bowl, place chicken thighs, lemon juice, a drizzle of olive oil and garlic. Mix well and marinate for 5 minutes. Skewer 3 pieces per bamboo stick. Sear them in a pan with a drizzle of olive oil and finish cooking in the oven 8 to 10 minutes.

For the Asian style noodles

Blanch the carrots in a saucepan of boiling salted water until soft. Mash the carrots in a bowl using a fork or a pestle, incorporating olive oil, lemon juice, garlic, cumin and parsley. Season with salt and pepper.

Sauce

Slowly warm your HAIKU Traditional Thai sauce in the curry.

To serve

Arrange the skewers on a small plate on a portion of carrots with cumin and garnish with cilantro.

Bon appétit!