

Indian style chicken skewers, roasted coconut gremolata sauce |

Recipe for 12 tapas

Description

Chicken skewers drizzled with Gremolata sauce, sprinkled with toasted coconut. All served with a yogurt dip.

Note

Here we use the top chicken legs, it's the least dry part but you can also use chicken breast. In this case adapt the cooking time.

Ingredients

Chicken marinade

- 50 Ml Plain greek yogurt 0%
- 25 Gr Sour cream
- 25 Ml Fish sauce Nuoc-mâm
- 25 Ml Maple syrup
- 15 Ml Rice vinegar
- 3 Gr Fresh ginger
- 2 Unit(s) Green onion
- 1 Tsp Curry
- 1 Clove(s) Chopped garlic
- 1 Tbsp Soy sauce

Gremolata sauce

- 3 Clove(s) Garlic
- 8 Sprig(s) Fresh cilantro
- 8 Sprig(s) Mint
- 15 Gr Pine nuts
- 1 Unit(s) Lemon
- 1 Unit(s) Orange
- 3 Gr Sea salt flakes
- 5 Gr White pepper
- 25 Gr Unsweetened grated coconut
- 45 Ml Olive oil

Chicken skewers

- 700 Gr Boneless chicken thigh
- 150 Ml Plain yogurt 2%
- 2 Pinch(es) Salt
- 3 Turn(s) White pepper

Preparation

- Preparation time **25 mins**
- Preheat your **four** at **425 F°**

Set up

Spread the coconut on a baking sheet, then bake it for 2-3 minutes in order to get a golden brown color. Cut the chicken (3-4 strips by pieces). Chop the garlic, pick the leaves from the herbs. Roast the pine nuts.

Chicken skewers

In a bowl, combine all the marinade ingredients together. Add the chicken strips, stir well, then

cover and store them in the fridge (ideally 24 hours, otherwise 4h). Put the chicken strips on the skewers in a serpentine, bake just before serving them for about 10-12 minutes. Season the yogurt with salt and pepper for dipping.

Gremolata sauce

In a bowl, mix the olive oil, garlic, cilantro, mint, pine nuts, the lime zest and a little lemon juice. Season with salt and pepper to taste. You can also mix all the ingredients in a blender to make a pesto out of it. Add the coconut at the last moment, mix by hand. Keep some of the grated coconut for finishing.

Bon appétit!