

Tandoori chicken skewers, thai sauce, green onions |

Recipe for 12 Tapas



Description

Tandoori chicken skewers, thai sauce and green onions.

Ingredients

For the marinade

- 75 Ml Plain yogurt 10%
- 10 Gr Curry powder
- 3 Clove(s) Chopped garlic
- 1 Tsp Chili flakes
- 1 Tsp Cumin powder

- Salt and pepper

For the chicken skewers

- 600 Gr Boneless chicken thigh
- 24 Unit(s) Skewer sticks
- 1 Unit(s) Green onion

- Salt and pepper

For the thai sauce

- 398 Ml Coconut milk
- 8 Gr Cornstarch
- 0.25 Unit(s) Lemongrass
- 5 Gr Fresh ginger
- 1 Clove(s) Chopped garlic
- 1 Tsp Curry powder
- 1 Tsp Sambal oelek
- 15 Ml Canola oil
- 3 Sprig(s) Fresh cilantro
- 1 Unit(s) Lime juice

- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **375 F°**

For the mise en place

Chop the garlic finely.

Peel and mince the green onions.

Cube the chicken legs.

Wash and mince the cilantro.

Mince the lemon grass.

Shred the ginger.

Squeeze the lime.

For the marinade

Mix all the ingredients in a bowl.

For the chicken skewers

Mix the chicken in the marinade, let it rest in the fridge for 30 min to 2 hours. Put some gloves on, and stick the chicken on the skewers, put it on a baking tray with parchment paper. Cook it in the oven for 15 minutes.

For the thai sauce

Mix in the oil, the lemon grass, the ginger, the garlic, cari and sambal oelek, and reserve it. Mix half of the coconut milk with the corn starch. In a pot, mix the coconut milk, with the perfumed oil, bring it to boil, slow down the heat and let it cook for 3-4 minutes.

Bon appétit!