



Thai Curry Chicken Skewers



Ingredients:

For the Chicken Skewers:

2 pounds chicken breast, cut into strips
1 tablespoon Thai red curry paste
1 cup coconut milk
2 tablespoons soy sauce
1 tablespoon honey
2 cloves garlic, minced
1 lime, juiced
Salt and pepper, to taste

For the Coconut Peanut Sauce:

½ cup creamy peanut butter
¼ cup coconut milk
2 tablespoons soy sauce
1 tablespoon honey
1 tablespoon lime juice
1 teaspoon Thai red curry paste
½ teaspoon grated ginger
Water, as needed to thin the sauce

Instructions:

Prepare the Marinade:

In a large bowl, whisk together the Thai red curry paste, coconut milk, soy sauce, honey, garlic, lime juice, salt, and pepper. Add the chicken strips to the marinade, ensuring they are well-coated. Cover and refrigerate for at least 1 hour to allow the flavors to infuse.

Preheat the Grill:

Preheat your grill to medium-high heat.

Thread the Chicken:

Thread the marinated chicken strips onto skewers, leaving some space between the pieces for even cooking.

Grill the Skewers:

Grill the chicken skewers for 5-7 minutes per side, or until fully cooked through and slightly charred on the edges.

Make the Coconut Peanut Sauce:

In a medium bowl, whisk together peanut butter, coconut milk, soy sauce, honey, lime juice, Thai red curry paste, and grated ginger. Add water a little at a time to achieve the desired sauce consistency.

Serve:

Serve the grilled chicken skewers hot, accompanied by the creamy coconut peanut sauce for dipping. Enjoy this delicious Thai-inspired meal!

Prep Time: 15 minutes + 1 hour marinating | Cook Time: 14 minutes
Kcal: Approx. 325 kcal per serving | Servings: 6 servings