

Thai Red Curry Skewers

INGREDIENTS

4 single chicken breasts
4 Tbsp red curry paste
2 Tbsp vegetable oil
1 small brown onion, finely sliced
4 cloves garlic, sliced
2cm knob ginger, peeled, cut into matchsticks
1½ cups light coconut cream
½ cup water
Lime wedges, to serve

Peanut Salad

½ cup vegetable oil
2 shallots, finely sliced
1 cup unsalted peanuts
1 Tbsp balsamic vinegar
1 Tbsp soy sauce
1 tsp sesame oil
300g baby spinach leaves
Salt and pepper, to taste



METHOD

1. Cut chicken breasts in half horizontally and then cut each portion in half lengthways. Thread 2 chicken strips each onto 8 skewers and brush all over with half the curry paste.
2. Heat oil in a large non-stick frying pan. Add onion, garlic and ginger and cook until onion is lightly browned. Add remaining curry paste and cook for 2 minutes. Stir in 1 cup of the coconut cream until blended then add remaining coconut cream and water. Bring to boil and simmer, uncovered, for 2 minutes. Reserve ¼ cup of the sauce for basting. Set aside remaining sauce.
3. To make peanut salad, heat oil in a small frying pan. Add shallots and cook until just starting to turn brown. Add peanuts and cook until dark golden brown. Drain mixture and discard oil. Cool. Blend vinegar, soy sauce and sesame oil in a jug. Drizzle over combined baby spinach and peanut mixture and season with salt and pepper.
4. Cook skewers on a heated, oiled grill pan or barbecue hotplate, brushing with ¼ cup reserved curry sauce until browned on both sides and cooked through. Reheat remaining curry sauce.
5. Drizzle skewers with curry sauce and serve with lime wedges and peanut salad.