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- [Poultry](#)
- COCONUT-SPICED CHICKEN KEBABS



## **COCONUT-SPICED CHICKEN KEBABS**

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## Average Customer Rating

0 out of 5 stars

**Prep time** 10 mins

**Cook time** 20 mins

**Serves** 4

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## Ingredients

500g chicken thighs

½ cup coconut milk

3cm fresh turmeric, finely grated (or ½ teaspoon turmeric powder)

3cm fresh ginger, finely grated

2 cloves garlic, finely chopped

2 tablespoons korma paste pinch chilli flakes

juice ½ lemon

½ red or green chilli, sliced for garnishing

Coriander leaves for garnishing

## Method

Cut each chicken thigh into 8 even pieces and mix with the coconut milk, turmeric, ginger, garlic, korma paste and chilli flakes.

Marinate in the fridge for 30 mins or overnight.

Thread the chicken onto skewers, season with salt and pepper and grill on a barbecue over medium heat for 6 mins on each side.

Drizzle the lemon juice over the chicken and garnish with fresh chilli and coriander.

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