



## Coconut-Lime Chicken

Serves: 1

Prep time: 5 Minutes

Marinating: 1 Hour

Cooking time: 20-25 Minutes

### Ingredients:

- 1-2 chicken thighs cutlets
- ½ cup chicken stock
- ½ teaspoon cornflour

### Marinade:

*2 teaspoons lime juice*

*⅓ cup coconut milk*

*2 teaspoons chopped fresh coriander*

*1 teaspoon crushed garlic*

*1 teaspoon grated fresh ginger*

### Method:

- In a bowl mix all marinade ingredients together
- Add the chicken and massage the mixture into the chicken and set aside for at least 1 hour
- **Preheat oven 200°**
- Remove the chicken from the mixture and **reserve** the marinade for the sauce
- Place chicken on a wire rack and bake until cooked through and golden brown, approx. 20-25 minutes depending on the size of cutlet
- **Meanwhile**, mix the cornflour into the stock and pour into a small saucepan along with the **reserved** marinade. Place over medium-high heat and bring to boil, then reduce heat and simmer until the sauce reduces and thickens
- Pour the sauce over the chicken and serve with a medley of stir fry vegetables



*This Tender-Tangy-Zesty  
Chicken Cutlet will delight the  
taste buds*