



BAKED THAI CHICKEN

Green Mango, Coriander, Sweet Chilli

(Serves 2) EASY ★☆☆☆ TIME: 50mins



INGREDIENTS

Boneless Chicken Thigh, cubed	2pcs
Thai Spice Premix	150gm
Lemongrass, crushed	2 stalks
Coconut Cream	100gm
Olive Oil	2 tbsp
Sweet Chilli Sauce Premix	100gm
Green Mango, shredded	1 pc
Shallot, sliced	50gm
Cherry Tomato, cut in halves	4 pcs
Coriander, cut to 1 1 inch in length	1 sprig
Red Chilli, seedless and sliced	1 pc
Cashew Nuts	50gm
Lime	1 pc
Kaffir Lime Leaf	2 pcs

METHOD

1. Preheat oven to 180°C.
2. Marinate chicken cubes with Thai spice premix, lemongrass, coconut cream, olive oil and set aside in fridge for 30 minutes.
3. Thinly slice and chop lime leaves. Mix mango, onion, tomato, coriander, chilli and lime leaves with sweet chilli sauce premix and lime juice. Set aside.
4. Bake chicken for 10 minutes.
5. Transfer chicken and salad to a plate and garnish with coriander and cashew nuts.

*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

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RECIPES AND
IMAGES ONLINE!

