

BAKED MARINATED SATAY CHICKEN

Pineapple, Onion, Cucumber, Spicy Peanut Sauce

(Serves 2) MODERATE ★★★☆☆ TIME: 50mins



INGREDIENTS

Chicken Thigh, boneless	3pcs
Satay Spice Premix	300gm
Lemongrass, crushed	2 stalks
Coconut Cream	100gm
Olive Oil	
Spicy Peanut Sauce	300gm
Water	100ml
Pineapple, chunks	200gm
Red Onion, chunks	100gm
Cucumber, chunks	100gm
Coriander, cut to 1 inch in length	1 sprig

METHOD

1. Preheat oven to 180°C.
2. Marinate chicken with satay spice, lemongrass, coconut cream, olive oil and set aside in fridge for 30 minutes.
3. Warm up spicy peanut sauce with water in microwave and set aside.
4. Bake chicken for 8 minutes. Cut pineapple, onion and cucumber into chunks and transfer to a plate.
5. Transfer baked chicken to the plate and garnish with coriander. Serve with sauce on the side.

*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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