



RECIPES

Baked Coconut and Chilli Sambal Chicken

A super-easy dish, with a sauce that's tart, sweet and rich.

SERVES 4

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Photography by Josh Griggs
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INGREDIENTS

¾ cup coconut cream
3 tablespoons lime juice
2 cloves garlic, crushed
2 tablespoons each sambal oelek and brown sugar
1 tablespoon vegetable oil and grated fresh ginger
1 teaspoon sea salt
6 boneless, skinless chicken thighs

To serve

coriander and lime wedges

METHOD

Preheat the oven to 180°C fan bake.

Combine all the ingredients, except the chicken, in a bowl. Add the chicken and turn to coat well. Tip into a large shallow baking dish or ovenproof sauté pan and fold the thighs in half to make plump parcels.

Bake for 35-40 minutes, or until the chicken is fully cooked through and the sauce is reduced and golden.

To serve: Top with coriander and lime wedges.

Change-outs: Small chicken drumsticks with a couple of deep slashes made in the thickest part of the meat.