

## Thai Chicken with Coconut Rice & Mango Salad

Ready in 35 minutes

Serves 4

### *Thai Dressing*

2 tsp melted coconut oil or olive oil

1 tsp finely grated ginger

1 clove garlic, minced

2 tsp brown sugar

1 Tbsp fish sauce

½ - 1 red chilli, very finely diced

Juice of 1 lime

1 Tbsp sweet chilli sauce

### Chicken

600g boneless, skinless chicken thighs

### *Coconut Rice*

1½ cups jasmine rice

165ml coconut cream

1½ cups water

### *Mango Salad*

1 mango, thinly sliced

1 capsicum, thinly sliced

½ telegraph cucumber, cut in half & thinly sliced

100g mung bean sprouts

Thai dressing

### *To Serve*

1 iceberg lettuce, leaves separated

4 Tbsp mint leaves

1. Preheat BBQ grill to medium.
2. Marinate chicken  
In a large bowl, combine all Thai dressing ingredients and season to taste. Transfer half the dressing to another bowl for salad. Toss chicken in dressing and set aside to marinate.
3. Cook rice  
Combine all coconut rice ingredients and a pinch of salt to a pot and bring to the boil. Once boiling, stir and cover with a lid and reduce to lowest heat to cook for 15 minutes. Turn off heat and steam, covered, for 10 more minutes. Do not lift lid during cooking.
4. Prep salad  
Toss all salad ingredients in a bowl with reserved dressing and season to taste.
5. Cook chicken  
Brush BBQ grill with an oiled paper towel. Cook chicken for about 6 minutes each side, depending on thickness, or until cooked through. Rest, covered before slicing thinly.

Serve coconut rice topped with mango salad, Thai chicken and mint.

