

instructions

Coconut Chicken Skewers w/ Steamed Rice & Summer Veggie Salad

allow 15 minutes

Step 1

Heat the grill to high heat, about 500°, & unpack your “mise en place” (ingredients). Not grilling? Use the alternate Step 4 at the bottom for stovetop instructions.

Step 2

Toss the grilled corn, tomatoes, red onion, & haricot vert with the sambal vinaigrette in a large bowl or serving dish until evenly coated.

Step 3

Place your skewers on the hot grill & cook for 4-5 minutes. Flip the skewers over & cook for 4-5 minutes on the other side. Remove from the heat & place on a plate.

Step 4

Transfer the rice to a microwave-safe bowl & heat in 1 minute intervals, stirring in between, until warmed all the way through. Cooking time should be around 2-3 minutes depending on your microwave.

Step 5

Retoss the salad right before serving. Garnish the chicken with the peanut gremolata & cilantro. Serve the chicken with the curry yogurt sauce for dipping.

Enjoy!

Alternate Step 3 - Stovetop

Heat a sauté pan over medium-high heat & add oil. Place the skewers in the pan & cook for 4-5 minutes. Flip over & repeat for the other side. Remove from heat & place on a plate.