

EASY AS PIE SUMMER RECIPES

Spicy Chicken Coconut Skewers

Ingredients:

- 1 and 1/4 cup coconut milk
- 2 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon salt
- 1/3 pepper
- 2 tablespoon light brown sugar
- 1/2 teaspoon garlic powder
- pinch of cayenne pepper
- 1 tablespoon curry powder
- 2 tablespoon soy sauce
- 1/4 fresh ginger, minced
- zest of 1 small lime
- juice of 1 small lime
- 8 chicken thighs, cut into strips
- bamboo skewers
- cilantro for garnish (optional)

**Procedure:**

1. Make the marinade. Combining coconut milk, cumin, coriander, salt, pepper, brown sugar, garlic powder, cayenne, curry powder, soy sauce, ginger, lime zest and juice in a large bowl.
2. Pour marinade into chicken thighs. Marinate for 1 - 2 hours.
3. Soak bamboo skewers in water for 10 minutes and then thread chicken pieces onto skewers.
4. Grill skewers in medium-high heat until cooked.
5. When cooked, serve in a platter. Sprinkle fresh cilantro and squeeze lime juice on top.