



### *Curried Chicken Skewers*

*Recipe by Virginia Lee-Laurie*

*2 chicken breasts, cut into 2cm cubes*

*Long bamboo skewers pre-soaked in cold water*

#### *Marinade:*

*125ml coconut cream*

*1 tbsp curry powder*

*4 stalks Lemongrass, white part only*

*5cm piece fresh ginger*

*2 shallots*

*4 garlic cloves*

*1tsp ground coriander*

*¼ tsp black pepper*

#### *Method:*

- 1. For marinade, roughly chop lemongrass, ginger, shallots and garlic. Combine with remaining marinade ingredients in a food processor and process to a fine paste.*
- 2. Place marinade ingredients in a shallow dish and add chicken. Toss to coat, cover with plastic wrap and marinate in the fridge for at least 2 hours, preferably overnight.*
- 3. Thread 1 or 2 pieces of chicken on to the end of each skewer.*
- 4. Heat a char grill to high and cook the skewers for 2-3 minutes each side or until cooked.*
- 5. Arrange chicken on a platter and serve immediately.*

Central Geelong  
**farmers market**  
[www.centralgeelong.com.au](http://www.centralgeelong.com.au)

*Second Saturday every month in Lt Malop Street Central*