



Recipe

Easy Thai Shiitake Chicken Bake

Ingredients

Serves 6

1 tbsp sunflower oil

12 chicken thighs, boned and skinned

1 large onion, thinly sliced

300gms Shiitake Mushrooms

1-2 tbsp Red Thai Curry Paste

2 tbsp tamarind paste

2 x 400mls coconut milk

2 tsp fish sauce

Juice and zest of 2 limes

2tsp Palm sugar or caster sugar

Salt and freshly ground black pepper

1tbsp cornflour, slaked with a little coconut milk

Handful of roughly chopped coriander

Preparation method



- Pre heat the oven to 160°C/Gas mark 3
- Heat the oil in a large-stick frying pan or casserole dish. Brown the chicken thighs over a high heat. Set aside.
- Add the onion and mushrooms to the pan and fry for 2 -3 minutes.
- Add the Thai paste, tamarind paste, coconut milk, fish sauce, lime juice and zest, and sugar. Bring to the boil and boil for 2 – 3 minutes. Season to taste.
- Add a little hot sauce to the slaked cornflour and tip into the pan with the sauce, stirring continuously while bringing it back to the boil. As the sauce thickens, return the chicken thighs to the pan.
- Cover the pan with a lid, transfer to the oven and bake for about 45 minutes or until the chicken is tender.
- Serve with steamed rice in bistro bowls with the coriander sprinkled over the top.