



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

CORONATION CHICKEN SKEWERS WITH DIPPING SAUCE

DESCRIPTION

Tender pieces of marinated chicken cooked with naturally sweet and fantastically thick, Trewithen Dairy Natural yoghurt. These chicken skewers are super simple to prepare and perfect for a light summer dinner.

Serves: 4-6

Prep and cook time: 45 mins

INGREDIENTS

4 chicken breast fillets (cut into 2cm chunks)

For the marinade

500g Trewithen Dairy Natural Yoghurt
15g Root Ginger (skin removed and grated)
3 Garlic cloves (peeled and finely grated)
1 Tbsp Curry Powder
2 Tbsp Mango Chutney
1 Lime (zested and juiced)
1/2 Tsp Ground Cinnamon

1 Tbsp Coriander Seeds (dry roasted in a pan then ground in a pestle and mortar)

For the dipping sauce

200g Trewithen Dairy Natural Yoghurt
2 Tbsp Mayonnaise
1 Lime zested and juiced
1 Fresh Ripe Mango (skin removed and flesh cut into small chunks)
15g Fresh Coriander (finely chopped)
1 Tbsp Mango Chutney

METHOD

1. Preheat the grill to high or alternatively you can cook on a BBQ (If you're using wooden skewers soak in water before using so they don't burn)
2. Mix together all the marinade ingredients in a large bowl with a little seasoning. Add the chicken chunks and mix well to combine. This can now be placed in the fridge to marinate for as long as you can, the longer the better.
3. Next make the dipping sauce by combining all the ingredients together with a little seasoning and set this aside in the fridge whilst you cook the chicken skewers.
4. Place the skewers under the grill and keep turning so all sides get cooked and golden. This will take roughly 8-10 mins. Depending on the size of your pieces of chicken it may take a couple of minutes longer to cook so check the chicken is cooked through before serving.
5. Serve the skewers alongside the dipping sauce and with some extra lime wedges and coriander.