



## Thai Chicken with Chilli Jam

Serves 4

### Ingredients

4 skinless, boneless chicken breasts

### Marinade

2tbs sesame oil

2tbs Thai fish sauce

1tbs clear honey

2 garlic cloves, chopped

1 red chilli, seeded & chopped

10gms fresh coriander, chopped

### Chilli Jam

250gms ripe tomatoes, chopped

2 red chillies, seeded & chopped

2 garlic cloves

3cm piece of fresh ginger, chopped

1tbs fish sauce

150gms soft brown sugar

50ml red wine vinegar

2 Thai lime leaves

25gms raisins

To make the chilli jam place half the tomatoes, the chilli, garlic, ginger and fish sauce into a food processor and blend to a puree. Place the puree in a saucepan with the sugar, vinegar, lime leaves and raisins and bring to the boil, slowly stirring. Chop the remaining tomatoes into small dice and add to the jam once it has come to the boil. Simmer gently for about 45 minutes, stirring occasionally. The jam will thicken when it cools. Keeps well for a few days in a sealed container.

Slice the chicken breasts into strips. Mix the marinade ingredients and pour over the chicken, cover and leave overnight (or at least a couple of hours).

Preheat a large griddle (or frying pan/BBQ) Sear the chicken for 5 minutes on each side until it is cooked through – brush with the marinade as it cooks.

Serve hot or at room temperature. Goes really well with Couscous, roasted sweet potatoes and harissa dressing (as pictured)