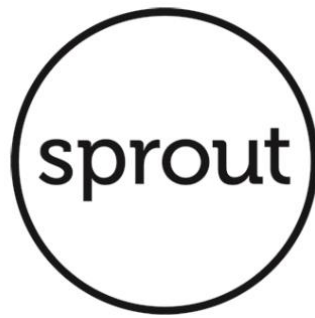




Thai red curry roast chicken with coriander yoghurt sauce

Ingredients: (Serves 4)

1 whole chicken, backbone removed and flattened
Salt
1 bunch coriander
2 cloves garlic
2 spring onions
1 cup Greek yoghurt
2 cups of bean sprouts
3 spring onions, finely sliced
8 pitted lychees, halved (fresh or canned in juice)
½ bunch of Thai basil, leaves picked
½ bunch of coriander, leaves picked
juice of 1 lime

Red curry paste:

4 dried long red chillies, soaked and deseeded
(reserve 2 tablespoons soaking water) or 2
fresh red chillies
2 shallots, roughly chopped
2 sticks lemongrass, white part thinly sliced
5cm piece of ginger, roughly chopped
2 garlic cloves, roughly chopped
1 teaspoon shrimp paste
½ teaspoon ground coriander

Method:

1. Preheat oven to 200°C and line a baking tray with baking paper.
2. To make curry paste, place all ingredients into a small food processor and blitz until smooth. Rub the curry paste all over the chicken making sure its all well coated, place on the baking tray and place into hot oven, roast for 30-40 minutes or until juices run clear.
3. While the chicken is cooking, place coriander, garlic, spring onions and yoghurt into a blender and blitz until green and smooth, season with salt and set aside.
4. Combine bean sprouts, spring onion, lychees, Thai basil, coriander and lime juice in a medium bowl. Toss until well coated.
5. To serve, cut chicken into large pieces, remove leg, cut thigh in two and breast into 3, pour coriander yoghurt sauce on to a plate and arrange chicken on top.