



This is a fusion kind of dish with both Indian and Asian influences. We really enjoyed it!

Ingredients:-

Chicken Thighs and Wings
2 Tbsp of Brown Sugar
2 Tbsp of Soy Sauce (Gluten free for us)
3 Tbsp of Fresh Lime Juice
1 and ½ Tbsp of Oil
½ Tbsp of Sesame Oil
¾ Tsp of Garam Masala
3 Cloves of Garlic, minced
1 and ½ Tsp of Ginger, grated
½ Tsp of Cayenne Pepper

Method:-

- (1) Combine all the ingredients excluding the Chicken to make the marinade in a bowl.
- (2) Reserve a little marinade for later.
- (3) Add the Chicken to the main bowl and ensure it is fully coated.
- (4) Cover and place in the fridge for 4 to 5 hours.
- (5) In a pre-heated oven at 180c cook for 20 minutes.
- (6) Remove from the oven and pour the reserved marinade over.

(7) Place under the grill and turn occasionally until the sauce has caramelised.

The [Thai Cucumber Salad](#)

was a prefect side. We served ours over Rice Noddle garnished with Coriander , sliced Chillies and sliced Spring Onions.