



Thai shashlik

NIBBLEDISH CONTRIBUTOR

Ingredients

500 grams of ground chicken meat 1 carrot, peeled and grated 2 spoons of chinese green leek sauce 1 green chili, deseeded and minced 2 spoons of lemon grass paste 1 egg 1 spoon of soy sauce 1 spoon of rice wine handful of colliander leaves, chopped 2 spoons of oil sweet chili sauce

Instructions

1. Marinate meat with soy sauce and rice wine, 1 hour
2. Mix meat with carrot, leek sauce, chili, egg and colliander, shape in oval, deep in oil, nail on bamboo stick, place in baking tray
3. Bake till golden colour, in preheated oven, 180 degrees
4. Serve with sweet chili sauce