



Cayenne Peppers over Chicken with Curry Butter

NIBBLEDISH CONTRIBUTOR

Ingredients

- 12 cayenne peppers
- 2 chicken breasts – 6-8 oz each
- ½ stick butter softened
- 1 t red curry paste
- salt and pepper to taste
- 10-12 spears of asparagus

Instructions

1. Slice chicken breast into thin strips
2. Season with salt and pepper
3. Grill chicken over medium heat 10-12 minutes or until chicken is thoroughly cooked
4. Add asparagus for last 5 min of grilling
5. Dice 6 cayenne peppers
6. Prepare curry butter by combining butter, curry paste and diced cayenne peppers
7. Spread curry butter over 2 plates
8. Arrange chicken over curry butter along with additional cayenne peppers and asparagus