

# Char-grilled mango, chilli & lime chicken

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Preparation 15 mins + marinating time | Cooking 12 mins | Serves 4

8 (about 1.2 kg) free-range chicken thigh fillets, trimmed  
2 limes, halved  
Steamed jasmine rice, extra coriander leaves and sliced red chilli, to serve

## Mango, chilli & lime marinade:

1 ripe mango, peeled and flesh chopped  
2 long red chillies, deseeded and chopped  
2 garlic cloves  
¼ cup lime juice  
½ cup coriander leaves  
1 tbs olive oil  
1 tbs fish sauce

**STEP 1** To make the mango, chilli & lime marinade, combine all ingredients in a food processor. Season with sea salt and pepper. Process until smooth. Transfer ½ cup of the mango marinade to an airtight container and refrigerate until ready to serve. Transfer the remaining marinade to a shallow ceramic dish or large snap-lock bag. Add chicken and toss to coat in marinade. Refrigerate for 2-3 hours.

**STEP 2** Preheat a greased char-grill or barbecue on medium heat. Char-grill or barbecue chicken, basting with any remaining marinade occasionally, for 12-15 minutes (depending on thickness) until just cooked through. Transfer to a plate. Char-grill the limes. Serve chicken with the reserved marinade, char-grilled limes, steamed jasmine rice and extra coriander leaves and sliced red chilli.

