

Roasted Asian-style Chicken with Chestnuts

We love this Asian inspired chicken and chestnut dish, it reminds me of the fabulous sticky BBQ chicken that you get at hawker stalls in Thailand.

Great served with steamed jasmine rice, we cook the rice in chicken stock for extra flavour, and steamed beans or broccolini on the side.

Ingredients

¼ cup kecap manis
¼ cup sweet chilli sauce
1 tsp sesame oil
2 garlic cloves finely chopped
2 tsp finely grated fresh ginger
2 tbs lime juice
8 chicken thighs bone in, fat trimmed
600g fresh chestnuts (you need 400g of roasted peeled chestnuts)
¼ cup fresh coriander leaves
Steamed jasmine rice, we use the absorption method using chicken stock instead of water
Greens – steamed beans or broccolini

To roast chestnuts, use a serrated knife to cut a cross (an X) across the surface of the chestnut, make sure you cut through the outer dark shell to the light inner nut. Put the griller on high, roast the nuts for approximately 20 to 30 minutes, turning the nuts once the outer shell appears burned, the cut side should start to open. Once cooked remove the nuts from the griller (use tongs) and wrap them in a clean tea towel for about 5 minutes. The nuts should be easy to peel, keep the nuts in the tea towel, peel one at a time, squeeze each end of the nut then remove the dark outer shell by hand peeling the nuts.

In a bowl combine kecap manis, sweet chilli sauce, sesame oil, garlic, ginger and lime juice. Marinate the chicken and chestnuts in the kecap manis mixture, refrigerate for at least 1 hour.

Preheat oven to 220°C. Use a large enamel or non-stick roasting tray, place the chicken in the tray and roast turning occasionally for 30 to 35 minutes until the chicken is golden and cooked.

Serve with jasmine rice, steamed greens and a sprinkle of fresh coriander leaves.
Enjoy.

Serves 4