

Less than 30 minutes (plus marinating time)

Serves 4

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Ingredients:

- 3 Tbsp (45ml) smooth peanut butter
- 2 Tbsp (30ml) olive oil + extra for salsa
- 3 cloves garlic, chopped
- 2 Tbsp (30ml) fresh chopped coriander + extra for serving
- Salt and milled pepper
- 1 pack (about 500g) chicken thighs
- 1 packet (200g) cocktail tomatoes, quartered
- ½ red onion, chopped
- Juice (30ml) of ½ lemon

COOK'S NOTE

A tablespoon of smooth or crunchy peanut butter is a great way to add a nutty, salty element to a dish. It pairs well with Asian flavours like coconut, soy sauce, lemon or lime juice.

Method:

1. Preheat oven to 180°C.
2. Combine peanut butter, oil, garlic and coriander.
3. Season chicken, coat with mixture and marinate for 1 hour.
4. Place chicken on a lined baking tray.
5. Roast for 20 minutes, turning over halfway through cooking time.
6. Combine tomatoes, red onion, lemon juice and extra glug oil to make salsa. Season.
7. Serve chicken topped with salsa and coriander.