



## MARINATED SWEET CHILLI CHICKEN

Ingredients: (4 serves)

1/4 cup light soy sauce

1/4 cup crunchy peanut butter

1/4 cup Berry Farm Sweet Chilli & Tomato Sauce

400g free range chicken thighs, cut in strips

Fresh coriander, chopped

### Directions:

1. In a small saucepan combine the soy sauce, Sweet Chilli & Tomato Sauce and peanut butter on medium heat until blended, add chopped coriander. Pour into bowl and add chicken strips, marinate for at least 1 hour or preferably overnight.

2. Pre heat oven to 180°C. Cover a tray with baking paper and spread chicken strips on evenly. Cook for 20 - 30 minutes. Serve with Asian greens and steamed rice.