

Recipe GINGER AND CORIANDER CHICKEN

Ref No. ANP007

INGREDIENTS:

3 teaspoons **WINN FINELY CHOPPED GINGER**
1/2 cup fresh coriander leaves, chopped
2 tablespoons salted capers, rinsed & chopped
2 tablespoons lemon zest or lemon strips,
finely sliced
1/3 cup lemon juice
1/3 cup white wine
4 chicken breast fillets

METHOD:

Combine **WINN GINGER**, coriander, capers, lemon zest, lemon juice & white wine.

Place the chicken fillets into a baking dish and spread the lemon & coriander mixture over the chicken.

Allow to marinate for approximately 1 hour, then place into the pre-heated 180°C oven.

Cook for 20 minutes, remove the chicken and then reduce the pan juices over direct heat.

Cut the chicken into thick strips and serve with steamed rice.

Serves 4

- Substitute chicken with a firm fish cutlet such as Swordfish or Marlin

