**Oven roasted chicken satay.**

**Ingredients**

1 bunch fresh coriander, leaves picked, stems chopped
3 tbsp crunchy peanut butter
1½ tbsp Thai red curry paste

60ml lime juice

60ml light soy sauce
1 tbsp brown sugar

1 tbsp grated fresh ginger

250ml coconut milk

8 free-range skin-on chicken thighs
1 lemongrass stalk (pale core only), bruised
4 kaffir lime leaves

Chopped roasted peanuts to serve
1 red chilli, deseeded, finely sliced
Steamed rice and bok choy

**Method**

Put the coriander stems, peanut butter, curry paste, lime juice, soy sauce, sugar, ginger and coconut milk in a food processor and whizz until smooth.

Put the chicken in a glass or ceramic bowl, coat in the marinade, cover and chill for at least 30 minutes.

Heat the oven to 180°C/160°C fan/gas 4.

Put the chicken in a roasting tin, skin-side down, reserving the marinade. Roast the chicken for 20 minutes, then turn skin-side up.

Pour over the reserved marinade, tuck the lemongrass and lime leaves around the chicken and roast for a further 30 minutes until the chicken is golden and tender.

Scatter with the peanuts, chilli and coriander leaves.

Serve with steamed rice and steamed bok choy or other green veg of your choice.