



Mushroom, chicken & lime skewers

Serves: 4 as main; 8 as starter

cooking time: 8 minutes

- 4 garlic cloves, chopped
- 2 red banana chillies, deseeded, roughly chopped
- 2 small red chillies, (seeds in) roughly chopped
- 2 tbs grated palm sugar or brown sugar
- 2 large limes, juiced
- 1/4 cup fish sauce
- 24 medium button mushrooms, trimmed
- 3 chicken breast fillets, trimmed, cut into 2.5cm pieces
- 24 kaffir lime leaves, optional
- 2 lime, cut into wedges

1 Combine garlic, banana chillies, red chillies, sugar and 1/3 cup of lime juice in a small food processor. Process until well combined. Pour into a jug. Add fish sauce and 1/4 cup water. Stir to combine.

2 Place the mushrooms and chicken in separate bowls. Pour 1/4 cup marinade over the mushrooms and 1/4 cup over the chicken. Cover and stand 15 minutes until mushrooms absorb the marinade.

3 Thread the chicken, lime leaves, mushrooms and lime wedge alternately onto skewers.

4 Preheat barbecue plate on medium-high. Lightly grease the plate and cook skewers, basting with a little of the remaining marinade, 5—8 minutes, turning until cooked through. Serve with remaining marinade as dipping sauce as a starter or with dipping sauce, salad and steamed rice as a main.

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