






Chargrilled Chicken with Guava, Lime and Lemongrass

	Prep time:	1.5 hours
	Cook time:	40–50 minutes
	Serves:	4



Ingredients

2kg chicken, butterflied with backbone removed

Marinade:

3 cloves garlic, chopped

1 Tbsp coriander, finely chopped

1 lemongrass stem, chopped

1cm piece ginger, grated

½ cup **Golden Circle Guava Nectar juice**

3 Tbsp fish sauce

¼ cup coconut milk

1 Tbsp vegetable oil

To Serve:

Method

1. Score across legs and breast of chicken.
2. Finely process marinade ingredients. Pour marinade over chicken. Refrigerate for 1 hour or overnight if possible.
3. Cook chicken skin side down on a medium heat BBQ for 40-50 minutes turning and basting frequently until cooked.

To Serve : cut chicken into 8-10 portions. Squeeze lime over and sprinkle with peanuts and coriander.

fresh lime wedges, coriander leaves &
chopped peanuts