

Coconut-Infused Thai

CHICKEN THIGHS



INGREDIENTS

AVO Lafiness Thai Coconut Marinade

Boneless / Skinless Chicken Thighs

Fresh Chillies (*garnish*)

Chopped Coriander (*garnish*)



METHOD

1. Carefully trim any excess fat or gristle out of the **Boneless / Skinless Chicken Thighs**.
2. Using the **AVO Lafiness Thai Coconut Marinade**, marinate the chicken at a usage rate of 8%.
3. Skewer the thighs - keeping them neat and easy to handle during cooking.
4. Display in a counter tray or foil.
5. Garnish with sliced **Fresh Chillies** and **Chopped Coriander**.



For allergen information, please refer to the relevant product specification.



GRILL/BBQ



SALAD

This AVO Lafiness Thai Coconut Butchers' Marinade is a zesty and fresh rapeseed oil marinade with notes of coconut, lemongrass and herby freshness from parsley and coriander.

A very simple product but with great versatility. Cooks quickly on the BBQ and is a great sandwich filler or salad topper!