

# *Tropical Chicken Kebab*

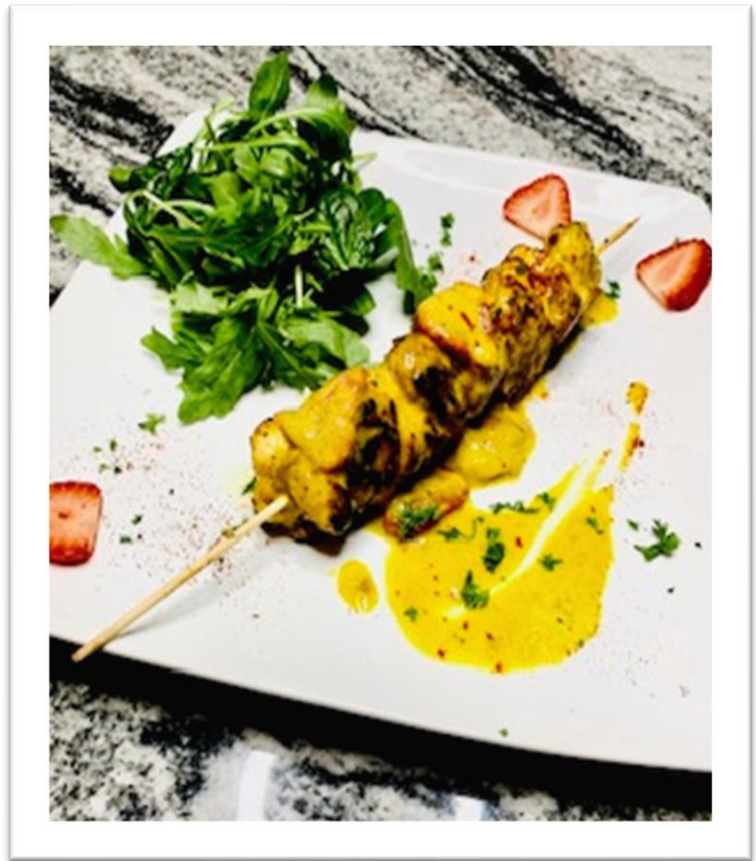
## **Ingredients**

### ***Chicken Kebab***

*1 pound cubed chicken breast  
2 garlic cloves  
½ teaspoon salt  
½ teaspoon pepper  
½ teaspoon curry  
2 kebab sticks  
1 tablespoon olive oil*

### ***Tropical Curry Sauce***

*1 tablespoon butter  
½ teaspoon curry  
½ teaspoon turmeric  
1 cup coconut milk  
1 tablespoon honey  
½ banana  
3 strawberries  
salt and pepper to taste*



## **Directions**

- *Marinate chicken with garlic, salt, pepper, and curry.*
- *Add cubed chicken to the kebab sticks.*
- *Drizzle olive oil in pan to cook kebabs, rotate kebabs until all sides are cooked thoroughly. Take kebabs off pan and set aside.*
- *Add butter, curry, turmeric, coconut milk, and honey in same pan and stir to deglaze. Let simmer and thicken. Stir in banana and strawberries last not to overcook fruit.*
- *Plate the kebab and drizzle with sauce.*



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