



Recipes

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Red Curry BBQ Chicken

Serves 10

Ingredients:

- 1/4 cup Red Curry Paste (such as Thai Kitchen)
- 1/4 cup Sesame Oil
- 1/4 cup Ponzu Sauce
- 1 1/2 tsp. Kosher Salt
- 2 lbs. Chicken Breast or Chicken Tenders

Directions:

1. Whisk together the first 4 ingredients to prepare marinade. Combine with chicken and let marinate overnight.
2. Grill or broil chicken until firm and juices run clear when pierced, about 8 minutes per side. Slice into strips.
3. Note: Chicken may be served hot or cold.