



Spicy Miso Chicken with Red Coconut Curry

Packed full of Japanese-inspired flavour, this recipe is one you'll definitely want to try

Serves: 6

Prepare: 15 Minutes

Cook: 1 Hour 5 Minutes

Difficulty: Easy

Ingredients

For The Chicken

- [6 chicken legs](#)
- 1tsp rapeseed oil
- 1tsp chilli sauce
- 1tsp red miso
- 1tbsp sweet chilli
- 1 lime

For The Curry Sauce

- 2 large garlic cloves
- 1 large thumb of ginger, peeled & roughly chopped
- 1 small shallot, roughly chopped
- 1 lime, zested
- 1tsp ground cumin
- 1tsp ground coriander
- 1tsp turmeric
- 1tsp sweet paprika
- 1 heaped tsp red miso
- 1tbsp chilli sauce
- 1tbsp sweet chilli
- 1tbsp rapeseed oil
- 1tbsp coconut oil
- 1 red onion, finely sliced
- 1 red pepper, sliced
- 1 can coconut milk
- pinch of sea salt

To Serve

Method

1. Preheat the oven to 220°C/200°C fan/gas 7
2. Take the chicken legs and with a sharp knife, score the skin a couple of times on each piece. In a small bowl combine the oil, chilli sauce, miso and sweet chilli before grating in the lime zest and a small squeeze of the juice
3. Place the scored chicken in the a roasting tin and coated liberally with the marinade. Place in the oven and roast for 30 - 35 minutes until the chicken is starting to char and cooked through. In the meantime, make the curry sauce
4. Place the garlic, ginger, shallot, lime zest, all the spices, miso, chilli sauce, sweet chilli and rapeseed oil into a blend. Add a splash of water and blend to form a smooth paste
5. Heat the coconut oil in a pan and add the onion and pepper. Gently fry over a medium heat for 4 - 5 minutes until they start to soften. Add the curry paste to the pan and fry for a further 2 minutes, stirring continuously to ensure it doesn't stick
6. Pour in the coconut milk, season with a little salt and allow to gently simmer for approximately 20 minutes until a rich-flavoured sauce is achieved. Remove from the heat and set aside until the chicken is ready
7. When ready to serve, divide the rice between the between the dishes. Add a spoonful of the curry sauce and top with a chicken leg. Sprinkle over fresh Thai basil and a sprinkling of sliced chilli, if using. Finish with lime wedges and serve

- rice
- thai basil
- red chilli, optional
- lime wedges