

# Salt and Serenity

## Grilled Chicken and Nectarine Skewers with Coconut –Peanut Sauce

This recipe originally appeared in the August 2012 issue of Bon Appetit Magazine. I have adapted it slightly.

Serves 4

3/4 cup canned light unsweetened coconut milk  
1/2 cup plain Greek yogurt or So Delicious Dairy Free Unsweetened Coconut Yogurt  
1/2 cup smooth peanut butter  
1/4 cup fresh lime juice (about 2 limes)  
2 teaspoons (packed) light brown sugar  
2 garlic cloves  
3/4 teaspoon kosher salt plus more for seasoning  
1/4 cup (loosely packed) cilantro leaves  
2 tablespoons coarsely chopped jalapeño (about 1 large; with seeds for more heat)  
1 pound boneless chicken thighs cut into 1" chunks  
5 firm ripe nectarines, halved and quartered or cut into 6 wedges, if large  
Kosher salt  
Freshly ground black pepper  
1/4 cup salted, roasted peanuts, coarsely chopped  
Lime wedges  
Cilantro Leaves for garnish  
4 Pita, lightly toasted (optional)

1. Purée coconut milk, yogurt or dairy free yogurt, peanut butter, lime juice, brown sugar, garlic and salt in a blender until smooth. Add cilantro leaves and jalapeño and blend briefly to combine. Transfer 1/2 cup marinade to a small bowl; cover and chill for serving (return to room temperature before using). Place remaining marinade in a zip-loc plastic bag; add chicken, seal bag, and turn to coat. Chill for at least 3 hours or overnight.
2. If using wooden skewers, soak about 12 of them in cold water for at least 30 minutes.

3. Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Thread 1 piece of chicken onto skewers, then 1 nectarine quarter. Repeat with additional chicken and nectarines, leaving about 3 inches of wooden skewer free at the end to use as a handle. Continue skewering chicken and nectarines until all the chicken and nectarines are used up. Season skewers with salt and pepper. Brush nectarines with some marinade from bag; discard remaining marinade.
  
4. Grill skewers on one side until chicken is well browned, 3-4 minutes. Turn and grill until other side is well browned, 3-4 minutes longer. Move to a cooler part of grill. Cover grill and cook until chicken is cooked through, about 2 minutes longer. Transfer to a serving platter; sprinkle with cilantro sprigs and peanuts and drizzle with reserved marinade. Garnish platter with cilantro leaves and lime wedges. Serve with warmed pita, if desired.