

Thai Chicken Cucumber Rolls



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★★★★★ (0)

Calories 202 kcal
Protein Serves 2.00
Carbohydrate 5.6 grams
Cholesterol 0 milligrams
Fat 8.9 grams
Fiber 0 grams
Protein 23 grams

202 kcal

Serving 2

0 Mins

Ingredients

140 g Chicken Breast (cooked, roughly chopped)
0.25 cup Coconut Cream
1 tbsp Coriander (fresh, finely chopped)
0.25 tsp Ginger (fresh, grated)
2 whole Lebanese cucumber
1 tsp Lime Juice
0.12 tsp Smoked Paprika
1 tbsp Spring Onion (finely chopped)
0.25 tsp Tamari

Instructions

1. In a medium bowl, combine all ingredients excluding cucumbers and mix well.
2. Chop the ends of the cucumbers. Use an apple corer to remove the seeds, first from one end, and then the other so that it is completely hollow.
3. Fill with the chicken mix, until full and tightly packed.
4. Slice into 1cm thick discs.