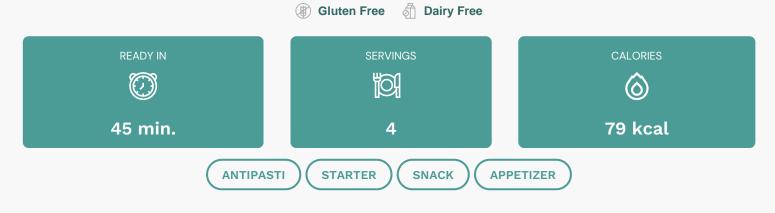


Thai Grilled Chicken with Chile Dipping Sauce



Ingredients

0.5 teaspoon thai chile minced
2 tablespoons cilantro leaves chopped
0.5 cup coconut milk
1 teaspoon curry powder
2 tablespoons fish sauce
1 teaspoon garlic minced
1 teaspoon turmeric

4 tablespoons splenda® no calorie sweetener

	6 tablespoons rice vinegar	
	0.3 teaspoon salt	
	4 tablespoons water	
	0.5 teaspoon pepper white	
Equipment		
	sauce pan	
	grill	
Di	rections	
	In a shallow dish, mix together the coconut milk, fish sauce, 2 tablespoons minced garlic, cilantro, turmeric, curry powder, and white pepper.	
	Add chicken, and turn to coat. Cover, and refrigerate for 4 hours or overnight.	
	Preheat grill for high heat.	
	In a saucepan, combine vinegar, water, SPLENDA® Granulated Sweetener, 1 teaspoon minced garlic, bird's eye chile, and salt; bring to a boil. Reduce heat to low, and simmer until liquid is reduced, about 5 minutes. Stir sauce from time to time.	
	Remove from heat and allow to cool before use.	
	Lightly oil grill grate. Discard marinade, and place chicken on the grill. Cook for 10 minutes per side, or until slightly charred and juices run clear.	
	Brush with sauce before serving.	
	Serve remaining sauce on the side for dipping.	
Nutrition Facts		
	PROTEIN 6.08% FAT 69.13% CARBS 24.79%	
_	4.	

Properties

Glycemic Index:67.25, Glycemic Load:2.23, Inflammation Score:-10, Nutrition Score:2.8886956339297%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Myricetin: 0.02mg, My

Nutrients (% of daily need)

Calories: 78.75kcal (3.94%), Fat: 6.16g (9.47%), Saturated Fat: 5.37g (33.58%), Carbohydrates: 4.97g (1.66%), Net Carbohydrates: 4.6g (1.67%), Sugar: 2.82g (3.13%), Cholesterol: Omg (0%), Sodium: 857.47mg (37.28%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.22g (2.44%), Manganese: 0.34mg (16.89%), Magnesium: 31.99mg (8%), Iron: 1.43mg (7.92%), Copper: 0.08mg (4.23%), Vitamin B6: 0.07mg (3.49%), Phosphorus: 33.76mg (3.38%), Potassium: 115.37mg (3.3%), Vitamin C: 2.35mg (2.85%), Folate: 9.82µg (2.46%), Vitamin B3: 0.44mg (2.22%), Selenium: 1.17µg (1.67%), Calcium: 16.5mg (1.65%), Zinc: 0.24mg (1.58%), Fiber: 0.37g (1.47%), Vitamin K: 1.29µg (1.23%)