

Thai Chicken Cucumber Rolls

Calories: 102 kcal

Servings: 2

Time: 0 Mins

Ingredients

- 140.00 g Chicken Breast (cooked, roughly chopped)
- 0.25 cup Coconut Cream
- 1.00 tbsp Coriander (fresh, finely chopped)
- 0.25 tsp Ginger (fresh, grated)
- 2.00 whole Lebanese cucumber
- 1.00 tsp Lime Juice
- 0.12 tsp Smoked Paprika
- 1.00 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.