



LAKEWOOD  
VINEYARDS

## Chicken with Banana Curry Sauce

Served with Lakewood Vineyards Valvin Muscat

- 2 large bananas, cut into pieces
- 2 Tbsp. curry powder
- 2 tsp. ground coriander
- 1 tsp. dry mustard
- 3 Tbsp. butter
- Grated zest of 1 lime
- Juice of 1 lime
- 1 1/4 tsp. salt
- 1/2 tsp. fresh-ground black pepper
- 3/4 C. water, more if needed
- 3 Lbs. bone-in chicken thighs, skin removed
- 1 Tbsp. fresh chopped parsley (optional garnish)

Heat the oven to 450°. In a food processor, puree the bananas, curry powder, coriander, dry mustard, butter, lime zest, lime juice, salt, pepper, and 1/4 cup of the Water.

Make a few deep cuts in each chicken thigh and put them in a roasting pan. Pour the curry sauce over the chicken, making sure the sauce gets into the cuts. Roast in the bottom third of the oven until the chicken is done, about 40 minutes.

Serve the chicken thighs with the sauce over them. Sprinkle with parsley if you like. Then enjoy with an ice cold glass of Lakewood Vineyards Valvin Muscat!