

## Thai Seitan Skewers

### Ingredients:

- 13 1/2 oz.
  - 1/4 cup.
  - 1/4 cup + 1 tbsp.
  - 1/2 cup
  - 1 tbsp.
  - 2 tsp.
  - 1 clove
  - 1 tsp.
  - 1 tsp.
  - 1 tsp.
  - 1 lb.
  - 2 tbsp.
  - 2 tbsp.
- Ambrosia® High Fat Coconut Milk
  - Ambrosia® Lemon Juice
  - Huy Fong Garlic Sauce
  - Fish Sauce
  - Cilantro Leaves Chopped
  - Ginger Grated
  - Garlic Minced
  - Mint Fresh Chopped
  - Curry Powder
  - Kosher Salt
  - Seitan Sliced 1/4" Strips
  - Vegetable Oil
  - Ambrosia® Major Grey Chutney

### Instructions:

- In a large mixing bowl combine coconut milk, lemon juice, chili garlic sauce, fish sauce, cilantro, ginger, garlic, mint, curry powder, and Kosher salt until blended. Add seitan and marinate at least 2 hours and up to overnight.
- In a grilling skillet or on a grill, turn heat to medium high and brush with oil. Skewer seitan and grill about 60 seconds per side.
- Serve seitan with chutney.



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