

LEMONGRASS CHICKEN



INGREDIENTS

- 1 tbs peanut oil
- 600g single chicken breast fillets, thinly sliced
- 1 long fresh red chilli, thinly sliced diagonally
- 2 stems lemongrass, pale section only, finely chopped
- 2 tbs fish sauce
- 1 tbs caster sugar
- 3 shallots, ends trimmed, thinly sliced diagonally
- 55g (1/3 cup) roasted salted peanuts, coarsely chopped
- Steamed rice, to serve

METHOD

Heat the oil in a wok over high heat until just smoking.

Add one-third of the chicken and stir-fry for 2 minutes or until browned.

Use a slotted spoon to transfer the chicken to a large plate.

Repeat, in 2 more batches, with the remaining chicken, reheating the wok between batches.

Add the chilli and lemon grass to the wok and stir-fry for 1 minute or until aromatic.

Add the chicken, fish sauce, sugar and half the shallot to the wok and stir-fry for 1 minute or until the chicken is heated through.

Divide the chicken mixture among serving plates.

Scatter the peanuts and remaining shallot over the chicken.

Serve with steamed rice.
