

# LEMON GRASS CHICKEN



- Ingredients** (serves 4)
- 10 oz (285 g) chicken, cut into bite-size pieces
  - 2 Tbsp cornstarch
  - 1 Tbsp vegetable oil
  - 2 tsp salt
- Cooking Sauce:**
- 2 Tbsp chopped lemongrass
  - 1 Tbsp Vietnamese fish sauce
  - 1/2 Tbsp each, fish sauce
  - 1 tsp chili flakes
  - 1 tsp chopped garlic
  - 2 dried chili peppers
  - 1/2 red onion, diced
  - 16-20 Thai basil leaves
  - 1/4 cup coconut juice

Goes very well with either hot rice or noodles.



① Sprinkle chicken with salt and cornstarch.



② Combine Cooking Sauce ingredients in a small bowl.



③ Heat oil in a wok over medium-high heat until oil is browned.



④ Add Cooking Sauce. Cook and stir for a minute.



⑤ Stir in onion, basil, and coconut juice. Cook about 1 minute.

Thai B



Most basil you find is Thai basil. It has sometimes purple stems and is different from European basil and is best to use for