



Malaysian Spicy Lemongrass Chicken

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Ingredients:

- 1 lb chicken thighs, thinly sliced
- 2 stalks lemongrass, finely chopped
- 2 cloves garlic, minced
- 1 tablespoon ginger, minced
- 2-3 Thai chilies, finely chopped (adjust based on spice preference)
- 2 tablespoons vegetable oil
- 2 tablespoons soy sauce
- 1 tablespoon fish sauce
- 1 teaspoon sugar
- 1/2 cup coconut milk
- Steamed jasmine rice, for serving

Directions:

1. Prepare the Ingredients:

- o Thinly slice the chicken thighs and set aside.
- o Finely chop the lemongrass, mince the garlic and ginger, and chop the Thai chilies.

2. Cook the Aromatics:

- o Heat the vegetable oil in a large skillet or wok over medium heat.
- o Add the lemongrass, garlic, ginger, and Thai chilies. Sauté for 2-3 minutes until fragrant, making sure the aromatics do not burn.

3. Cook the Chicken:

- o Add the thinly sliced chicken thighs to the pan. Stir-fry for 5-6 minutes, or until the chicken is cooked through and browned.

4. Add the Sauce Ingredients:

- o Stir in the soy sauce, fish sauce, and sugar. Mix well to coat the chicken evenly.

5. Add Coconut Milk:

- o Pour in the coconut milk and stir to combine. Simmer for an additional 2-3 minutes until the sauce thickens slightly and the chicken absorbs the flavors.

6. Serve:

- o Serve the spicy lemongrass chicken over steamed jasmine rice.