

# Spicy Lemongrass Chicken

RecipeSencave



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Spicy Lemongrass Chicken is a vibrant and aromatic dish featuring tender chicken pieces infused with the fresh, citrusy flavor of lemongrass and a spicy, savory glaze. This dish is perfect with steamed rice or noodles for a flavorful meal.

## Ingredients

### For the Chicken:

- 1 lb (500g) boneless chicken thighs or breasts, cut into bite-sized pieces
- 1 tbsp soy sauce
- 1 tsp fish sauce (optional, for extra flavor)
- 1 tsp cornstarch

### For the Stir-Fry:

- 2 tbsp vegetable oil
- 2 stalks lemongrass, trimmed and finely minced
- 3 garlic cloves, minced
- 1-inch piece of ginger, grated
- 1-2 red chilies, finely chopped (adjust to taste)
- 1 medium onion, sliced
- 1 red bell pepper, sliced
- 1 tbsp chili paste or sambal oelek (optional, for extra heat)

### For the Sauce:

- 2 tbsp soy sauce
- 1 tbsp oyster sauce
- 1 tbsp honey or sugar (optional, for balance)
- 1 tbsp lime juice
- 2 tbsp water or chicken stock

### For Garnish:

- Fresh cilantro or Thai basil leaves
- Lime wedges
- Sliced red chilies (optional, for heat)

## Instructions

### Marinate the Chicken:

In a bowl, combine the chicken pieces with soy sauce, fish sauce, and cornstarch. Mix well and let it marinate for at least 15 minutes.

### Prepare the Sauce:

In a small bowl, whisk together soy sauce, oyster sauce, honey or sugar, lime juice, and water or chicken stock. Set aside.

### Cook the Chicken:

Heat 1 tbsp of oil in a wok or large skillet over medium-high heat. Stir-fry the chicken until browned and cooked through, about 5-7 minutes. Remove and set aside.

Cook the Aromatics:

Add the remaining oil to the wok. Stir-fry the lemongrass, garlic, ginger, and red chilies for 1-2 minutes until fragrant.

Add Vegetables:

Add the onion and bell pepper to the wok. Stir-fry for 2-3 minutes until slightly softened.

Combine and Sauce:

Return the chicken to the wok and stir in the chili paste (if using). Pour in the prepared sauce and toss to coat everything evenly. Cook for another 2-3 minutes until the sauce thickens slightly.

Serve:

Transfer the Spicy Lemongrass Chicken to a serving dish. Garnish with fresh cilantro or Thai basil, lime wedges, and optional sliced chilies. Serve hot with steamed rice or noodles.

Tips:

Use fresh lemongrass for the best flavor. Peel the tough outer layers and use only the tender white parts.

Adjust the spice level by increasing or decreasing the amount of red chilies and chili paste.

Add green beans, snap peas, or zucchini for extra vegetables.