

Lemongrass Grilled Chicken (chicken)

Serves 4

Ingredients

- 2 T. lemon grass, minced
- 1 T. ginger, minced
- 2 cloves garlic, minced
- 1 medium shallot, peeled, finely chopped
- 1 T. Vietnamese chili-garlic sauce
- 2 T. canola oil, plus more for the grill pan
- 1 T. freshly squeezed lime juice
- 2 T. fish sauce
- 2 T. brown sugar
- 1 T. soy sauce
- 1 ½ lbs. boneless/skinless chicken thighs, trimmed and sliced in half
- Kosher salt/pepper



Instructions

- 1.For the Marinade:** In a medium bowl, add lemongrass, ginger, garlic, shallot, chili sauce, oil, lime juice, fish sauce, brown sugar and soy sauce. Whisk to combine.
2. Add the chicken thighs to the marinade, then refrigerate for up to 8 hours.
3. Preheat a grill pan to medium-high heat then brush with oil.
4. Grill chicken, turning occasionally until evenly grill-marked on all sides and crispy around the edges, (about 6 to 8 minutes). Meat should be cooked to 165 degrees.
5. Serve thinly sliced with rice noodle salad.