



Cambodian Lemongrass Chicken

Shopping list:

- 2 tablespoons fish sauce
- 3 garlic cloves, crushed
- 1 tablespoon curry powder
- ½ teaspoon salt
- 3 ½ tablespoons palm sugar
- 500grams chicken thighs, sliced into 1cm by 6cm lengths
- 3 tablespoons water
- 3 tablespoons cooking oil
- 2 fresh lemongrass stalks, finely minced
- 1 large onion, finely diced
- 3 chillie's, seeded and minced

Method:

1. In a bowl, combine the fish sauce, garlic, curry powder, salt and 1 ½ teaspoons sugar. Add the chicken to coat.
2. In a hot skillet, sautee the lemongrass with the onion and chillie's in a little oil until fragrant.
3. Add the palm sugar and cook to caramelize, then add the water to stop it from burning. Set aside in a bowl.
4. Add a little more oil to the skillet, then caramelize the chicken until cooked through. Add back the sauce and simmer until the chicken is cooked through and the sauce is thickened

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