



# Stir-Fried Chicken with Lemon Grass and Chilli (Ga Xao Xa Ot)

## ingredients (serves 6)

- 1 X 1.5kg chicken (or Maryland pieces)
- 3 tablespoons vegetable oil
- 2 stalks lemon grass, finely chopped
- 2 fresh chillies, chopped
- 2 cloves garlic, chopped
- generous pinch of salt
- 1 teaspoon sugar
- 2 tablespoons fish sauce
- ½ cup water

## directions

Ask your butcher to chop the chicken into bite size pieces that include the bone.

In a wok or a large frying pan, heat the oil with the lemon grass, chilli and garlic and stir-fry gently until the garlic is pale gold. Add the chicken pieces and stir-fry for about 7 minutes, turning them from time to time to brown.

Push the frying chicken to one side and add the salt and sugar to the pan. Allow the sugar to melt and lightly caramelize and stir to coat the chicken pieces.

Add the fish sauce and water, lower the heat and continue to fry gently for 10-15 minutes or until the chicken is cooked and the liquid has thickened into a saucy consistency.

Transfer the chicken and the sauce to a serving platter and serve with plain rice.

## notes

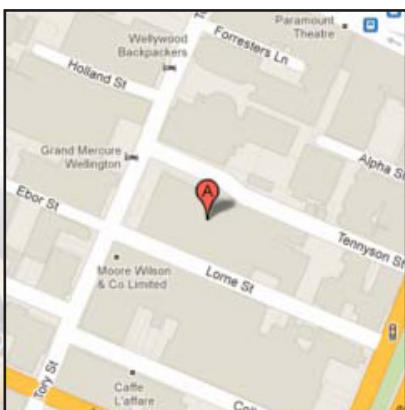
the authentic ingredients for this meal can be found at Asiana Metro. See behind for more information.

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ingredient needs ...



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**opening hours**

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