



Chicken with Lemongrass – Stir-Fry

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 chicken breasts, chopped or sliced in to pieces
- 2-3 tbsp soy sauce
- 2 tbsp granulated sugar
- 1-2 stalks of lemongrass chopped finely
- 2 tbsp olive oil (vegetable can work too)
- 2 gloves of garlic
- 1 tbsp of ginger chopped
- A couple of chilies
- Scallions (Green onions)

Instructions

1. Combine sugar with soy sauce in a bowl and mix until sugar is mostly dissolved.
2. Place the lemongrass, oil, garlic and ginger into the bowl.
3. Add the chicken pieces and mix until it's all nice and coated. Place it in the refrigerator for a while, about 1-2 hours to let it marinate.
4. Heat a pan up and get that chicken mixture into it. Add the chilies. Cook for about 5-10 minutes or until it's done.
5. Serve with rice and top it with some scallions.
6. Enjoy.