chicken with Thai spice

NIBBLEDISH CONTRIBUTOR

Ingredients

4 lime leaves
2 inches ginger root,chopped
1/2 pt boiling chicken stock
175 g chicken breast, boneless
1 tbsp oil
1/2 cup coconut milk
1 tbsp fish sauce
2 red chillies-chopped
1 tbsp lime juice
2 tbsp fresh chopped cilantro
salt and pepper

Instructions

1. Crush the lime leaves and place in a bowl. Add the ginger and stock. leave for 30 mins.
2. Brown chicken in oil on both side. about 10 mins. stir in coconut milk, fish sauce and chillies.Cook till chicken tender and sauce reduce to half.
3 Stir in lime juice and chopped cilantro.
4. serve hot over white rice.