



# Coriander Chicken

NIBBLEDISH CONTRIBUTOR

## Ingredients

-2/3 lb chicken (I've used a mix of thigh meat and drummettes) Chicken marinade:  
-sprinke of salt -1tsp sugar -drizzle of sesame oil  
Ingredients A: - 2-3 cloves shallots, peeled -1 small piece young ginger - 2-3 cloves garlic, skinned  
Ingredients B: -1 stalk lemon grass, bruised(use bottom 5cm only, white part) -1tbsp coriander powder -1tsp white peppercorns, pounded coarsely -1/2tbsp oyster sauce -1tsp dark soy sauce  
-some water

## Instructions

1.Marinate chicken with salt, sugar and sesame oil for 15 mins. Meanwhile, use food processor to chop shallots, ginger, garlic coarsely  
2.Heat oil in wok at medium het. When hot, stir fry lemongrass and chopped Ingredients A till aromatic  
3.Add in remaining Ingredients B including marinate chicken, bring to boil  
4.As soon as mixture starts to bubble, lower fire to simmer till chicken is tender and gravy thickens