

Stir-Fried Lemongrass Chicken

Swick

Serves 1 | Active Time: 25 minutes | Total Time: 25 minutes

Step 1: Marinating the Chicken

- 1 lb boneless, skinless chicken thighs
 - 2 tsp cornstarch
 - 1 tsp kosher salt
 - 1/2 tsp freshly ground black pepper
 - 1 tsp peanut oil
- Slice the chicken thighs across the grain into 1/4" -inch thick, bite-sized pieces.
- Combine the chicken, cornstarch, salt and pepper in a bowl. Stir to combine. Add the peanut oil and stir again to evenly coat. Set aside.

Step 2: Preparing Your Mise en Place

- 1/3 cup chicken stock
 - 1 tbsp fish sauce
 - 1/4 cup fresh lemongrass
 - 1 tbsp garlic (about 3 to 5 cloves)
 - 2 to 4 tsp jalapeño chilies
 - 1 small yellow onion
 - 1 tsp brown sugar
- Combine the chicken stock and fish sauce in a small bowl. Set aside.
- Mince the lemongrass, garlic and chilies (keep the seeds if you want more heat). Slice the onion and measure out the brown sugar. Set everything aside. jalapeño

Step 3: Stir-Frying the Dish

- 1 to 2 tbsp peanut oil
- To stir-fry the dish, line the ingredients up in the proper cooking order. Heat a wok over high heat. Once hot, cook the stir-fry according to the basic steps in the lesson.
- Stir-fry chicken (you may need to do this in 2 batches). Feel free to add a touch more oil during the stir-frying process, if needed. Remove chicken from wok and set aside. Add a touch more oil followed by the onions. Stir fry for a minute or so before adding the aromatics. Stir fry until fragrant. Return the chicken and juices to the wok and toss. Add the stock mixture and sprinkle with the brown sugar. Toss to combine. Cook for 1 to 2 minutes or until just cooked through. Serve immediately.