

Lemongrass Chicken Thighs with Ginger Garlic Greens

serves 8

INGREDIENTS

For the Chicken:

1 tbsp vegetable oil
1 tsp sesame oil
2.5 lb chicken thighs, trimmed & tenderized, season with salt & pepper

4 garlic cloves, thinly sliced
4 lemongrass stalk (white part only), finely chopped
4 red chilli, thinly sliced
1/2 cup brown sugar
1/4 cup sweet soy sauce
1/4 cup fish sauce
1/4 cup lime juice
1/4 cup water

For the Gai Lan (Chinese Broccoli):

1/2 cup soy sauce
1 cup sake
1 cup sugar
1-inch knob ginger, roughly sliced
2 garlic cloves, roughly sliced
2 scallions, roughly chopped
2 lb Gai Lan, chinese Broccoli, rinsed, and dried,
2 Tbsp olive oil
Kosher salt and freshly ground black pepper

Garnish:

Toasted Peanuts, chopped
Mico Cilantro
Red Chili, sliced on bias
Scallions, sliced on bias

METHOD

For the Chicken:

Heat oil in a large frying pan over medium-high heat. Cook chicken, turning occasionally, for 5 minutes or until browned all over. Transfer to a plate. Cover to keep warm.

Add garlic, lemongrass and chilli to pan. Cook, stirring, for 2 minutes or until fragrant. Add sugar, sweet soy sauce, fish sauce, lime juice and water. Stir to combine. Bring to the boil.

Add chicken to pan. Reduce heat to medium-low. Cover. Simmer for 5 minutes. Turn chicken. Cook, uncovered, for a further 5 minutes or until chicken is cooked through and sauce thickens slightly.

For the Bok Choy:

Combine the soy sauce, sake, sugar, ginger, garlic, and scallions in a small saucepan. Bring to a simmer over high heat stirring until the sugar dissolves. Reduce to a bare simmer and cook until sauce is syrupy and reduced to about 1/2 cup, about 20 minutes. Strain and discard solids. Reserve sauce.

Toss Gai Lan with olive oil and season with salt and pepper. Place on hot side of grill, and cook until lightly charred, about 45 seconds. Flip and cook until all sides are charred; 45 seconds longer. Turn down the heat, and continue cooking until tender all the way through with a light crisp bite, 1 to 3 minutes longer. Transfer to a large plate, drizzle with sauce, and serve.