

LEMONGRASS- CILANTRO CHICKEN

INGREDIENTS

- 2 large stalks of fresh lemongrass - cut into 1-inch pieces
- 1 packed cup cilantro - chopped
- 4 large shallots - coarsely chopped
- ½ cup vegetable oil
- 4 boneless chicken breast halves, with skin
- Salt
- Freshly ground black pepper
- 1 cup small mint leaves
- Lime wedges - for serving

PREPARATION

1. Use the side of a chef's knife or a rolling pin and bruise the pieces of lemongrass.
2. Transfer to a large, shallow dish and add the cilantro, shallots and vegetable oil and mix well.
3. Add in the chicken and coat marinade thoroughly. Cover and leave in refrigerator overnight.
4. Bring the chicken to room temperature before grilling and scrape the marinade off of the chicken breasts.
5. Preheat a grill pan to moderately high heat and season the chicken with salt and pepper. Put chicken on grill, skin side down, and let cook until the skin is lightly charred and crisp, about 3 minutes.
6. Move the chicken to a cooler part of the grill or reduce the heat to moderate and grill for another 2 minutes.
7. Turn the chicken and cook until its white throughout, for about 5 minutes.
8. Take off the grill and transfer the chicken to a cutting board and let rest for 5 minutes.
9. Slice crosswise 1/3 inch thick and transfer to plates.
10. Sprinkle with the mint leaves and serve with lime wedges. Enjoy!

