

Vietnamese Lemongrass Chicken Stir Fry

Ingredients

1 lb Chicken Thighs (skinless,
boneless, cut into bite-sized
pieces)
3/4 t Turmeric
1/8 t Salt
1/8 t Chicken Bouillon
2 T Vegetable Oil
0 ds Ground Black Pepper
1 1/2 T Brown Sugar
1 1/2 T Fish Sauce
2 Lemongrass (minced)
1 Shallot (sliced)
3 clv Garlic (minced)
2 T White Wine

Instructions

1. Transfer the chicken pieces into a bowl. Add turmeric, salt, dash of black pepper, and chicken bouillon. Stir to combine. Cover and refrigerate for 1 hour or overnight.
2. In a large skillet, heat oil on high heat. Cook the chicken not moving for about 2-3 minutes then flip and continue cooking until the meat is fully cooked. Transfer the chicken to a plate.
3. Add lemongrass and shallots into the skillet. Cook at high heat for about 1 minute then add garlic and keep stirring just until fragrant.
4. Add the chicken back into the pan, stir for about 2-3 minutes. Add wine and fish sauce and brown sugar. Continue cooking and stirring until most of the liquid has evaporated and the meat is coated with the sauce. Serve immediately with

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rice.