

Lemongrass Chicken

Ingredients

8 Chicken Thighs
1/2 c Lemongrass (chopped)
2 1/2 T Brown Sugar
2 T Soy Sauce
2 T Fish Sauce
2 T Honey
2 T Oyster Sauce
1 T Sesame Oil
1/2 T Black Pepper
4 clv Garlic (chopped)
1 Green Onion (chopped)

Instructions

1. Using a knife, debone the chicken thighs while keeping the skin on. Remove any excess fat.
2. Into a bowl add lemongrass, brown sugar, soy sauce, fish sauce, oyster sauce, honey, sesame oil, black pepper, and garlic. Mix well. Add the chicken into the bowl, mix well and let marinate overnight.
3. Air fry at 350 degrees for 15 minutes or bake at 375 degrees for 20 minutes. Flip halfway through and check every 5 minutes to prevent any burning from the high sugar content.
4. Plate and garnish with green onions. Serve with rice, fried egg, and cucumbers.