

Lime Shredded Chicken

INGREDIENTS

Makes about 4 servings

2 chicken thighs
1 chicken breast
3 slices fresh ginger
1/3 cup chopped fresh coriander leaves
2 Tbsp chopped fresh mint
3 Tbsp finely sliced Thai basil leaves

Dressing

4 limes, juice of
3 small red chilis, chopped
1.5 Tbsp minced garlic
1.5 Tbsp chopped ginger
Sugar
Salt

INSTRUCTIONS

Bring a pot of water to boil. Add 1 tsp salt and sliced ginger with the chicken and poach on low boil for about 10 minutes with the lid on. Then switch off heat and let steam in water for an additional 10-15min to finish cooking.

Remove the chicken. Let cool and then shred. This step can be done in advance.

Make dressing by whisking ingredients together and adding salt & sugar until you have a balanced sweet & sour taste.

Mix the chicken, chopped herbs and dressing. Add salt to taste and enjoy!

Inspired by a recipe from The Hutong

