

## Chicken with Lemon Grass Recipe

### Ingredients:

1 small chicken, about 1 kg  
3 or 4 stalks lemon grass or rind of 1 large lemon  
3 scallions  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
2 tablespoons oil  
1 or 2 fresh red chilies, seeded and chopped  
2 teaspoons sugar  
extra black pepper to taste  
1/2 cup roasted peanuts, finely chopped  
2 tablespoons fish sauce

### Method:

Cut chicken into small serving pieces. Chinese style, chopping through the bones with a sharp cleaver. Remove outer leaves of the lemon grass and finely slice the tender white part at the base of the stalks. Bruise with mortar and pestle or handle of cleaver. Finely slice the scallions, including the green leaves. Mix the chicken with the salt, pepper, lemon grass and scallions and set aside for 30 minutes. If lemon rind is used instead of lemon grass, shred the thinly peeled rind very finely with a sharp knife. Heat a wok, add oil and when oil is hot add the chicken mixture and stir fry for 3 minutes. Add chilies and stir fry on medium heat for a further 10 minutes or until chicken no longer looks pink. Season with sugar and pepper and add peanuts. Stir well. Add fish sauce and toss to distribute evenly, then serve with rice or noodles.

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