

GINGER CHICKEN, COCONUT MILK AND FRESH CORIANDER



Ingredients (for 2 persons)

- 1 onion
- 2 chicken breasts
- 200 ml coconut milk
- 1 stem of lemongrass
- 3 cm ginger
- 1 small bunch of fresh coriander
- Salt, pepper

Preparation:

Chop the chicken and onion. Fry the onion in a non-stick pan for a few minutes. When it begins to soften and take color, add chicken and cook stirring regularly.

During this time grate the ginger and chop the coriander. Peel the lemongrass and cut it into slices.

When the chicken is almost cooked, pour coconut milk into the frying pan to deglaze, simmer and decant the cooking juices.

In a saucepan, add the lemongrass to the cooking juices, cover and simmer for about ten minutes.

Sieve the liquid then add ginger and chicken. Bring to boiling point, season with salt and pepper. Add the chopped coriander at the time of serving.

