

◆ HANDLEY SAUVIGNON BLANC ◆

SPICY CHICKEN IN LETTUCE LEAVES

2 tablespoons vegetable oil
2 shallots, minced
4 cloves garlic, minced
2 tablespoons fresh ginger, minced
1 serrano chili, minced
1½ pounds skinned & boned chicken thighs
2 tablespoons grated palm sugar (or dark brown sugar)
2 tablespoons tamarind concentrate (or 1 tablespoon lime juice)
2 tablespoons Thai fish sauce
2 tablespoons dry roasted peanuts, finely chopped
2 green onions, sliced
¼ bunch cilantro leaves, minced
Lettuce leaves

over please 🙏🙏

Heat oil in a large sauté pan over high heat. Lower heat, add shallots and sauté until fragrant and partially cooked. Add the garlic, ginger, and chili and sauté another minute. Add chicken, and sauté until chicken is cooked through. Add sugar, tamarind juice, fish sauce, and peanuts and cook until the liquid is nearly gone, just a couple more minutes. Remove from heat, add green onions and cilantro. Let cool to room temperature. Serve in lettuce leaves as an appetizer or part of a multi-dish meal.

Tamarind concentrate, palm sugar, and fish sauce are available in many regular grocery stores, as well as specialty Asian stores, and online at www.importfood.com, among many others.