

Evil Jungle Prince Chicken

Compliments of Chef Richard's Kitchen

4 Servings

This recipe was created by Chef Keo Sananikoni for use in his Hawaiian restaurant "Mekong." The "Evil" is for the Thai chiles. As I understand it, the "Jungle Prince" is because it reminded him of a similar dish "Jungle Curry."

INGREDIENTS:

1 lb. boneless skinless chicken breasts
4 – 6 small Thai red peppers
2" – 3" lemongrass, cut from the root end and outside leaves removed.
4 – 6 kafir lime leaves
1 - 2 Tbsp oil
12 oz coconut milk
2 Tbsp fish sauce
20 basil leaves (I used Asian basil)

1 Tbsp cornstarch in slurry mix.

½ tsp salt

½ tsp lemon juice (at the end)

1 C chopped cabbage



Cut chicken into 1" cubes. Place red peppers, lemon grass, basil and lime leaves in food processor or grind with mortar.

Place pepper mixture in sauté pan with oil. Sauté until fragrant, about 2 minutes. Add coconut milk and high simmer for 2 – 3 minutes. Add chicken and simmer until chicken is cooked through.

Reduce heat to medium simmer and add fish sauce. Stir well and salt to taste. I did not include salt with the main ingredients, as fish sauce is very salty. Same with the lemon juice. If the dish lacks a citrus taste, add a little lemon juice. If you want the dish a little thicker, add some of the cornstarch slurry

Serve over chopped cabbage or rice. Garnish with lemon slice or place cabbage and chicken on full cabbage leaf.