



# Noreen's Kitchen

## Light Thai Chicken Stir Fry

### Ingredients

2 pounds chicken breast sliced thin	1 tablespoon grated ginger
2 tablespoons corn starch	1 tablespoon lemon grass paste
1 tablespoon fish sauce	1 tablespoon basil paste (optional)
1 tablespoon soy sauce	Juice of 1 lime about 2 tablespoons
1 teaspoon sesame oil	Zest of 1 lime about 1 tablespoon
2 tablespoons vegetable oil	2 tablespoons chopped cilantro
1 cup matchstick carrots	1 tablespoon Sriracha sauce (optional)
1 cup sliced onion	3/4 cup light coconut milk
1 cup sliced green onion, white & green	Noodles or Rice for serving
2 cloves garlic, minced	

### Step by Step Instructions

Place chicken into a bowl along with soy sauce, sesame oil and fish sauce and stir well to combine.

Add corn starch and mix to coat. Set aside.

Heat 1 tablespoon of oil in a large, deep skillet.

Add chicken and cook until completely done. Keep the chicken moving in the pan so that it does not cook too much in one spot and not enough in another. You want a nice even coating on all the pieces.

Remove chicken from the skillet to a plate. Set aside.

Wipe skillet clean with a paper towel.

Add remaining tablespoon of oil to the pan.

Add carrots, onions and garlic and stir well. Cook until onions are slightly translucent.

Add chicken back to the skillet along with the green onion, ginger, lemongrass, basil paste, Sriracha, cilantro, lime juice and lime zest. Stir well to combine.

Once all the ingredients in the skillet are sizzling and have been well combined, add the coconut milk and stir well. The sauce should immediately begin to thicken from the corn starch added to the chicken at the beginning of the dish.

Serve with noodles or rice and garnish with lime wedges and fresh cilantro leaves.

I also like to add chopped peanuts as well as a drizzle of sweet Thai chili sauce on my serving!

## **Enjoy!**