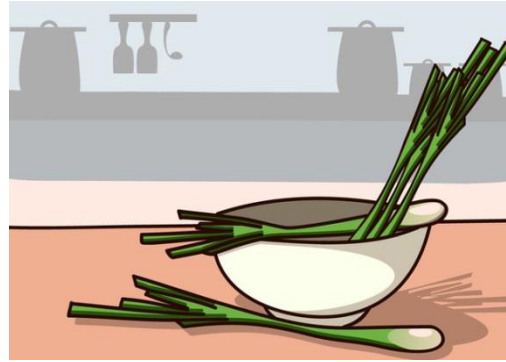


LIME & LEMONGRASS CHICKEN

(Adapted from "fast, fresh, simple", Donna Hay)

Makes: 2 servings

6	large slices ginger
6	kaffir lime leaves
4 stalks	lemongrass, white part only, trimmed
1	long red chili, trimmed
1 Tbsp	vegetable oil
4	(125 g each) chicken thigh fillets, halved
1-1/2 cups	coconut milk
80 g	baby spinach leaves (optional)
Coriander (cilantro)	leaves, to serve (optional)



1. Place the ginger, lime leaves, lemongrass and chili in the bowl of a small food processor and process until finely chopped.
2. Heat a frying pan over medium-high heat. Add the oil and lime leaf mixture and cook, stirring, for 4 minutes or until fragrant*. Add the chicken and cook for 1 minute each side. Add coconut milk and fish sauce and simmer the chicken for 7 minutes each side or until chicken is tender. Stir through the spinach, if using, and serve over steamed rice and sprinkle coriander leaves, if using.

* I cooked lime mixture a bit longer than 4 minutes. I then removed mixture from pan and cooked chicken. Returned lime mixture after chicken cooked on each side.