



The 5 Ingredient Collection

# LEMONGRASS CHICKEN

#myshangrila

Recipe by Executive Chef Andreas Haugg, Republik Beach Club & Grill, Shangri-La's Le Touessrok Resort & Spa, Mauritius

## INGREDIENTS

Serves 4

Whole Organic chicken	1.5kg
Ginger	100g
Lemon grass	300g
Green papaya	600g
Baby spinach	100g

## RECIPE

- 1

Clean and cut the chicken in pieces leaving the bones on. Ideally cut all pieces in approximately the same size.
- 2

Clean and peel the ginger. Cut in 1cm thick slices.
- 3

Peel the green papaya and cut in same size pieces.
- 4

Cut the Lemongrass in 10 cm long pieces.
- 5

In a pot filled with water, add the chicken, lemongrass and ginger. Season with salt and black pepper and bring to boil.
- 6

Simmer until the chicken is cooked thoroughly/well done. Remove the chicken and keep it moist in a bowl with some of the stock.
- 7

Add the papaya to the same boiling water and cook until soft. Add to the chicken.
- 8

Keep boiling the chicken stock and let it reduce until a flavorful stock is reached.
- 9

Place a few leaves of the baby spinach in a deep dish and add the chicken, green papaya, ginger and lemongrass.
- 10

Pour the hot chicken stock and garnish with some red chili.

## TIPS

- Brown organic rice can be served with this dish.