

# CULINARY DISCOVERY PAVILION

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MidwestLiving

## VIETNAMESE LEMONGRASS CHICKEN

Emily Nienhaus, Allrecipes, Vietnam

### INGREDIENTS

- 2 tablespoons canola oil
- 2 tablespoons finely chopped lemongrass
- 1 tablespoon lemon juice
- 2 teaspoons soy sauce
- 2 teaspoons light brown sugar
- 2 teaspoons minced garlic
- 1 teaspoon fish sauce
- 1 ½ pounds chicken thighs, or more to taste, pounded to an even thickness

### INSTRUCTIONS

Gather all ingredients.

Mix together canola oil, lemongrass, lemon juice, soy sauce, brown sugar, garlic, and fish sauce in a glass bowl until sugar is dissolved.

Add chicken and turn to coat in marinade. Marinate chicken in the refrigerator for 20 minutes to 1 hour.

Preheat grill for medium heat and lightly oil the grate. Remove chicken thighs from marinade; shake to remove excess. Discard remaining marinade

Cook chicken on the preheated grill until no longer pink in the center and juices run clear, 3 to 5 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).



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