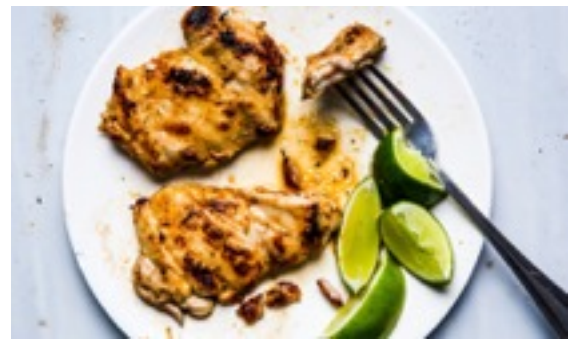


# *pounded lemongrass chicken*

## ingredients

4 lemongrass stalks, tough outer layers removed, chopped  
1 medium shallot, chopped  
1/4 cup lime juice  
2 teaspoons fish sauce  
2 teaspoons light brown sugar  
1/2 teaspoon crushed red pepper flakes  
4 6-ounce boneless chicken breasts, pounded to 1/2 inch  
kosher salt, ground pepper  
2 tablespoons vegetable oil  
lime wedges, for serving  
a wooden spoon



process lemongrass, shallot, garlic, lime juice, fish sauce, brown sugar and red pepper flakes in a food processor to a fine paste. season chicken with salt and pepper and place in a resealable plastic bag. add lemongrass mixture, chill at least 30 minutes.

heat oil in a large skillet over medium-high heat. remove chicken from marinade, scraping off excess, and cook until golden brown, 6-8 minutes; turn and cook through, about 2 minutes longer.

serve chicken with lime wedges for squeezing over.



*“The chicken does not exist only in order to produce another egg. He may also exist to amuse himself, to praise God, and even to suggest ideas to a French dramatist.”*

— G.K. Chesterton, *What's Wrong with the World*