

Stir-fried Chicken with Lime and Coconut

Ingredients

2 Traditional Free Range boneless, skinless chicken breasts
grated zest and juice 1 large lime
5 fl oz (150 ml) tinned coconut milk
1 dessertspoon olive oil
1 green chilli, deseeded and finely chopped
1 dessertspoon Thai fish sauce
4 heaped tablespoons fresh coriander leaves
4 spring onions, cut into 1 inch (2.5 cm) shreds, including the green part

Method

First of all chop the chicken into bite-sized pieces and place them in a bowl with the lime juice and zest. Stir well and leave them to marinate for an hour. When you're ready to cook the chicken, heat the oil in the pan or wok over a high heat, add the chicken pieces and stir-fry for 3-4 minutes, until they're golden. Then add the chilli, stir-fry for 1 more minute, and add the coconut milk, fish sauce and half the coriander and spring onions. Cook for another 1-2 minutes, then serve with Thai fragrant rice and the remaining coriander and spring onions sprinkled over.

