

Bang Bang Chicken

Our version of that famous Thai street food , it can be served with rice noodles to make a more substantial dish, nor as a snack wrapped in iceberg lettuce leaves. Use aromats in the poaching liquid for the chicken if available ... kaffir lime leaves, lemongrass stalks, coriander stals, garlic, galangal, star anise ... or just chicken stock

Ingredients

- 2 Chicken Breasts
- Chicken stock to cover (optional aromats)
- 2 carrots – julienned or grated
- 1 cucumber – julienned or finely sliced into matchsticks
- 6 Spring onions – shredded
- Handful bean shoots – washed (optional)
- 2 tbs toasted sesame seeds or 2 tbs crispy shallots
- 1 small bunch of coriander – washed and roughly chopped
- 1 Red chilli – finely sliced
- 125ml of BANG BANG SAUCE

Directions

1. Place the chicken breasts in the stock, then slowly bring to the boil before turning the heat down to gently simmer for 10 minutes, turning the chicken once. Turn off the heat and leave to cool for another 5 -10 mins. Remove the chicken (reserve the poaching liquor to make a soup).
2. Place the chicken breasts on a board and bang with a meat mallet until the meat starts to break down, then shred with two forks.

3. Cover a large platter with the iceberg lettuce leaves, toss the carrots, spring onions, cucumber and bean sprouts (if using) together before strewing across the lettuce.
4. Pile the shredded chicken over this and drizzle liberally with the BANG BANG SAUCE
5. garnish with the chopped coriander, more chopped spring onions and the toasted sesame seeds or crispy shallots. A squeeze of fresh lime and some sprinkles of the red chilli adds a final zingy flourish.

