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Kaffir lime chicken breast

(SERVES 4)

By: Geoff Scott

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Photo by Tamara West

Ingredients

4	Kaffir lime leaves
2 Tbsp	Lemongrass
1 tsp	Garlic, finely grated
1 Tbsp	Shallots, finely diced
1 tsp	Five spice
2 tsp	Turmeric
1 tsp	Dried chilli flakes
1 Tbsp	Fish sauce, (look for 'made in Vietnam' on the bottle)
1 Tbsp	Sesame oil
1 tsp	Flaky sea salt
4	Chicken breasts, small size, approx 150g each

Directions

1. Chop the kaffir lime leaves and lemon grass until very fine. Add the garlic, shallots, spices, fish sauce, sesame oil and salt.
2. Add the chicken breasts and rub the marinade all over the chicken. Cover and leave in the fridge for a few hours.

3. Barbecue or cook under the grill for 5-7 minutes on each side. Rest for 3 three minutes before slicing.
4. Serve with steamed long grain rice and mango papaya salad.

Steamed rice

To steam rice, rinse 1½ cups of rice in warm water three times, cover with 2½ cups of water, add 1 tsp of sea salt, bring to the boil, cover with a lid and turn down to a low heat. Cook for 12 minutes then take off the lid, turn the heat up and cook for a further 3 minutes. Add 1 Tbsp of sesame oil and fluff up lightly with a fork.