

# Coconut Milk & Lemongrass Marinated Grilled Chicken with Thai Seafood Sauce

## For the Marinated Chicken:

6 boneless chicken breasts, skin on  
1 lemongrass stalk  
Salt, to taste  
Black pepper, to taste  
8 oz coconut milk  
Neutral oil

## For the Thai Seafood Sauce:

15 garlic cloves  
10 Thai chilis  
6 sweet basil leaves  
10 - 15 cilantro sprigs  
1/2 tsp salt  
3 T sugar  
3 T fish sauce  
3 T water  
5 T lime juice



ATLANTA BOTANICAL GARDEN

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Trim stem off lemongrass stalk and smash the white portion of the stalk with a mallet or a small pot to break and release juice and oils. Cut white from green and set aside. In a bowl, season chicken liberally with salt and pepper and add lemongrass and coconut milk. Mix well and marinate in the fridge for at least two hours. When ready to grill, remove chicken from the marinade and drizzle with a bit of oil. Then, grill chicken until cooked to 165 degrees internally.

To prepare the Thai seafood sauce, use a mortar and pestle, food processor, or hand chopping power and finely chop all the non-liquid ingredients. Then add all liquids except the lime juice. Adjust seasonings to liking and once done, add lime juice last.

There are many options for serving this dish, ranging from adding the chicken to lettuce cups or wraps, to serving it over salad, or even over rice noodles. Add herbs like mint and basil and enjoy!

*Recipe by Chef Pamela Askerneese-Henry*



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