

Lizard Flat Wines recipes

Chillin

Chardonnay

Lemongrass Skewered Chicken with Mango Salsa

Skewers:

- 3 boneless skinless Chicken Breasts
- 1 bunch lemongrass
- 1 tbsp fresh ginger minced
- 1 tsp dried hot red pepper flakes
- 1/2 cup fresh cilantro
- 1/2 cup fresh lime juice
- 2 cloves, minced
- 4 tbsp vegetable oil
- 1 tbsp soy sauce
- 1 tbsp honey
- salt and pepper, to taste

Salsa:

- 1 ripe mango, peeled, pitted, and diced
- 1/2 medium red onion, finely chopped
- 1 red chili pepper finely chopped
- 1/4 cup fresh cilantro leaves, chopped
- 1/4 cup fresh lime juice
- 2 Tbs sugar
- Salt and pepper to taste

Preparation Method:

Skewers

1. In a bowl, combine all ingredients
 2. Slice chicken into long strips
 3. Remove tough outer layer of the lemon stalks
 4. Whittle a point at one end of each lemongrass stalk
 5. Gently skewer chicken with lemongrass
 7. Over medium heat, grill chicken for 5-6 minutes on each side, until chicken is cooked through
- Serve with Mango Salsa

Salsa

1. Combine sugar and lime juice. Mix until sugar is dissolved.
2. Combine remaining ingredients and toss with lime mixture.
3. Refrigerate until ready to serve.