

Vietnamese Lemongrass Chicken

Oscar · 29/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

40 mins

Description

This lemongrass chicken recipe marinates chicken thighs briefly in a mixture of lemongrass fish sauce brown sugar and garlic before grilling for a delightful summer meal Garnish with green onions or fresh mint if you like

Ingredients

- - 2 tablespoons canola oil - 2 tablespoons finely chopped lemongrass - 1 tablespoon lemon juice - 2 teaspoons soy sauce - 2 teaspoons light brown sugar - 2 teaspoons minced garlic - 1 teaspoon fish sauce - 1 ½ pounds chicken thighs
- or more to taste
- pounded to an even thickness

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Mix together canola oil
2. lemongrass
3. lemon juice
4. soy sauce
5. brown sugar
6. garlic
7. and fish sauce in a glass bowl until sugar is dissolved Dotdash Meredith Food Studios Add chicken and turn to coat in marinade. Marinate chicken in the refrigerator for 20 minutes to 1 hour. Dotdash Meredith Food Studios Preheat grill for medium heat and lightly oil the grate. Remove chicken thighs from marinade; shake to remove excess. Discard remaining marinade. Dotdash Meredith Food Studios Cook chicken on the preheated grill until no longer pink in the center and juices run clear
8. 3 to 5 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Allrecipes From the Editor The nutrition data for this recipe includes the full amount of the marinade ingredients. The actual amount of the marinade consumed will vary.