



Wok Preparation

¼ Cup	Yellow Onions, Julienned (Cut ¼")
8 oz	Chicken Breast, sliced (2 portions)
2 Tbl	Lemongrass minced
1 tsp	Garlic
5 ea	cherry tomato halves
½ cup	Carrots shredded
¼ Cup	Green onions
1 TBL	Ginger, Shredded
¼ Cup	Cilantro
3 oz	Lemongrass Sauce
1 Tbl	pickled Yellow bean sprouts (garnish)
1 Cup	Cooked Jasmine Rice

- Heat wok with 1 oz corn oil
- Cook Chicken and Onions
- Add Lemongrass, Shallots and garlic
- Add Sauce
- Cook till chicken infuses with sauce about 1 minute
- Then add carrots, green onions, and tomatoes and Turn off heat.
- Serve on bed of rice and garnish with pickled yellow bean sprouts

Lemongrass Sauce: (prepare first)

¾ cup	sugar
½ cup	water
3/8 cup	Red Boat fish sauce
2 tsp	yellow curry powder
¼ Cup	water

- Combine sugar and ½ cup water in sauce pot
- Heat on med and caramelize till amber
- Add Fish Sauce slowly while stirring (Be careful, it may splatter)
- Add curry powder and remaining water and Cool.

