

## Whighte-Stop Recipes - Easter edition!

**STARTER: CHICKEN, RADISH, LIME AND GINGER GONDOLAS.** ENJOY THIS TASTY AND REFRESHING STARTER BEFORE THE MAIN EVENT! **SERVES** 4

Ingredients

1.5 tbsp fish sauce

2 tsp of light soft brown sugar

Juice of 2 limes plus extra lime wedges to serve

2 tbsp of groundnut oil

3 shallots finely sliced

1 red chilli, deseeded and finely sliced

15g of fresh root ginger, finely grated

2 garlic cloves, finely grated

500g skinless chicken thigh fillets, finely chopped

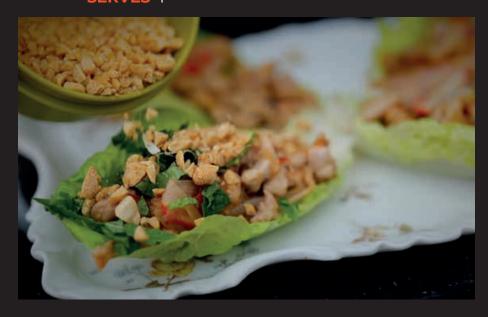
100g radishes, finely sliced

2 little gem lettuces

Handful of coriander leaves, roughly chopped

Handful of mint leaves, roughly chopped

40g roasted peanuts, roughly chopped



## Method

- First, make the dressing by whisking together the fish sauce, lime juice and sugar in a bowl.
- Place and heat a large frying pan on the side burner, over a medium heat and add the oil. Once hot, add the shallots, chilli, ginger and garlic to the pan, and fry for 1-2 mins until the shallots start to soften.
- Add the chicken to the pan and cook for approx.15 minutes until the chicken is cooked and the juices run clear. There should be no pink meat!
- Take the pan off the heat and stir the dressing and radishes through the chicken mixture.
- Trim the little gem lettuces and separate the leaves so you are left with a number of lettuce gondolas.
- Add a spoonful of mixture into the gondolas and top with mint and coriander leaves, along with some chopped roasted peanuts.
- Serve with the extra lime wedges, enjoy!!

Top Tips: If you like a 'bit of a kick', then we advise you drizzle some chilli sauce over the gondolas at the end.

Please visit our You Tube channel for the Whistle-Stop video - Whistler Grills