



WHISTLERGRILLS

Whistle-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

1. First, make the dressing by whisking together the fish sauce, lime juice and sugar in a bowl.
2. 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.
3. 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!
4. Take the pan off the heat and stir the dressing and radishes through the chicken mixture.
5. Trim the little gem lettuces and separate the leaves so you are left with a number of lettuce gondolas.
6. Add a spoonful of mixture into the gondolas and top with mint and coriander leaves, along with some chopped roasted peanuts.
7. 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 YouTube channel for the Whistle-Stop video - Whistler Grills

