

— make at home —

Lime leaf chicken



*Try this with your family
and friends to create a
delicious shared story.*



— creating delicious stories, at home —



Lime leaf chicken

Ingredients

- 2 Poachers Pantry smoked chicken breasts, shredded
- 5 lime leaves, shredded
- 3 tbsp palm sugar
- 1 garlic clove, crushed
- 2 tbsp fish sauce
- 3 tbsp olive oil
- salad of picked coriander, mint and bean shoots

Method

Mix the ingredients, except chicken and salad until sugar is dissolved. Sauté chicken in a very hot non stick pan until slightly coloured (5 mins). Add sauce ingredients then remove from heat and allow to cool. Toss through salad of picked coriander, mint and bean shoots. Garnish with a fresh lime wedge.

Serves 4

Serve it with a drop of our finest Wily Trout Chardonnay



Traditional country smokehouse

