

Green Tea with Mint and Ginger Spiced Chicken Wrap



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Peter Kuruvita

- Sub Category Name
Food
Savory
- Recipe Source Name
Gastronomy Recipes

Ingredients

Green Tea with Mint and Ginger Spiced Chicken Wrap Spiced Chicken

- 1kg chicken breast fillets
- The marinade:
- 10 tbsp. Chinese rice wine
- 10 tbsp. hoisin sauce
- 15 tbsp. soy sauce
- 5 tbsp. ground Szechuan pepper
- 5 tbsp. sesame oil
- 5 tbsp. brown sugar
- 3 tbsp. ground chilli

Nam Jim

- 4 Dilmah Green Tea with Ginger and Mint tea bags
- 4 whole green chilies, halved, deseeded
- 1 small green chilli
- 1 clove garlic
- 4 coriander roots
- 400ml lime juice

- Salt
- Palm sugar and fish sauce to taste

Serve

Place the chicken into a wrap, add coriander, lettuce and cucumber batons and dress it with the nam jim. Wrap it up tightly and serve it with a side salad.

Methods and Directions

Green Tea with Mint and Ginger Spiced Chicken Wrap Spiced Chicken

- Mix all the marinade ingredients together.
- Place the chicken in the marinade and keep overnight.
- Place in a pan or grill and cook for 7 minutes or until cooked through.
- Remove and leave to cool.

Nam Jim

- Cut and deseed large chilies, set aside.
- Put tea, coriander roots, garlic and small green chili in mortar and pestle and a touch of salt and pound until a paste consistency is reached.
- Add large chilies and palm sugar and continue pounding.
- Add lime juice and fish sauce and adjust seasoning.