

## Grilled Lemongrass Chicken

The following recipe was provided courtesy of [Angkor Cambodian Food](#).

*Prep Time: 10 minutes*

*Cook Time: 20 minutes*

*Serves 12*

### Ingredients

- 3.5 oz. Angkor Lemongrass Paste
- 2 tsp. (3 double-leaves) of makrut lime, minced (*Substitute with 1 tsp. of dried makrut lime flakes*)
- 1 Tbsp. cooking oil
- 1 Tbsp. oyster sauce or soy sauce
- 2.5 lbs. boneless skinless chicken thighs



### Instructions

1. In a medium bowl, mix together lemongrass paste, lime leaves, oil and oyster sauce.
2. Rub mixture onto chicken and allow to marinate for at least 2 hours.
3. Grill until the meat reaches an internal temperature of 165°F.
4. Serve with steamed rice and freshly pickled vegetables or a green salad.