

Vietnamese Lemongrass Chicken Stir Fry

Yield: 4 min
Total Time: 27 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-lemongrass-chicken-stir-fry-recipe>

Ingredients:

- shallots
- dry sherry
- chicken optional
- bouillon optional
- 1 pound chicken thighs skin on,, net weight after debone, pat chicken dry with paper towels then cut into 2-inch pieces, skin on
- 3/4 teaspoon turmeric powder
- 1/8 teaspoon kosher salt
- 1/8 teaspoon chicken granulated bouillon,, optional
- 2 tablespoons neutral oil such as vegetable, canola, or peanut oil
- black pepper unchecked?, to taste
- 1 1/2 tablespoons brown sugar for a lighter taste, use 1 tbsp
- 1 1/2 tablespoons vietnamese fish sauce for a lighter taste, use 1 tbsp
- 3 tablespoons lemongrass finely minced fresh, click here for a complete instruction
- 1/4 cup sliced shallots
- 1 1/2 tablespoons minced garlic
- 2 tablespoons dry sherry or dry white wine

Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 340 milligrams
4. Fat: 36 grams
5. Fiber: 1 grams
6. Protein: 96 grams
7. SaturatedFat: 9 grams
8. Sodium: 1020 milligrams

9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Vietnamese Lemongrass Chicken Stir Fry above. You can see more 17 vietnamese lemongrass chicken stir fry recipe You won't believe the taste! to get more great cooking ideas.