
Chicken Curry Flatbread

Description

Since most of the work can be done ahead of time, this Lemongrass Curry Chicken Flatbread is the perfect dish to serve at your next gathering.

Total time: 1 hr Yield: 4 Servings

Ingredients

- 1 small onion (thinly sliced)
- 4 clove garlic (chopped)
- 6 stalks lemongrass (chopped)
- 1 Thai or Hawaiian chili pepper
- 1 kaffir lime leaf (chopped; can substitute with zest from 1/2 of a lime)
- 1 Tbsp shoyu
- 1/2 cup sugar
- 1 Tbsp salt
- 1 Tbsp hot curry powder
- 1 tsp tumeric
- 2 lb boneless & skinless chicken thighs
- 1 cup mint leaves
- 1/2 cup cilantro leaves
- 1 cup Thai basil leaves
- 4 pita pieces
- 1/2 cup mayonnaise
- 1 cup Asian style pickles

Prep Time: 1 hr Total Time: 1 hr

Instructions

In a blender, puree the chopped onion, garlic, lemongrass, chili pepper, kaffir lime, shoyu, sugar, salt, curry, and turmeric until smooth. Toss with chicken and allow to marinate overnight.

Combine the mint, cilantro, Thai basil, and thin sliced onion. Set aside for herb salad garnish.

After allowing the chicken to marinate overnight, grill or broil the chicken in the oven until cooked through. Then let it rest for 5 minutes.

Next, toast the pita pieces lightly and top with mayonnaise, chicken, herb salad, and pickles.

Recipe brought to you by:

Chef Mark Noguchi

Source:

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