

MAIN DISH

YAM GOP TIAM

COCONUT CHICKEN SALAD

Ingredients for 4 persons

*1 lb. chicken breast
2 cups coconut milk
1 savoy cabbage, shredded
4 Tsp fish sauce
2 Tsp palm sugar
2 stalks lemon grass, very finely sliced
2 shallots, finely sliced
4 kaffir lime leaves, finely sliced
2 Tsp cilantro
2 Tsp mint leaves
2 chili, sliced
2 Tsp roasted peanuts, coarsely ground
2 tsp lime juice*

Preparation

*In a medium pan heat the coconut milk with the fish sauce and palm sugar.
When the sugar has dissolved and the coconut milk is boiling, add the chicken and simmer until it is cooked, about 15 minutes.
Let the chicken cool in the milk, then remove from the pan and shred finely.
In a bowl combine all remaining ingredients, add the coconut milk a little at a time, until the desired creaminess is obtained, add the chicken and toss well.
This salad should be very creamy, a little sweet, and salty.*