



Clay Pot Chicken

SERVES 4

INGREDIENTS

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| 3 garlic cloves, crushed | 1 large onion, cut into quarters |
| 1 tbs fish sauce | 1 red chilli, thinly sliced |
| 1 tbs salt reduced soy sauce | 1 cup salt reduced chicken stock |
| 2 tbs lime juice | 100g fresh shiitake mushrooms, halved |
| 1 stick lemongrass (white part only), finely chopped | 4 spring onions, cut into 4cm lengths |
| 1 tbs Maggi seasoning | 600g Chinese cabbage, shredded |
| 480g chicken thigh fillets, halved | Lime wedges to serve |

METHOD

1. Combine garlic, sauces, lime juice, lemongrass, seasoning and chicken in a bowl. Cover and marinate in the fridge overnight or for at least two hours.
2. Preheat oven to 180°C.
3. Place chicken and marinade in an ovenproof dish with lid together with the onion, chilli and stock. Mix to combine and cook, covered, for 45 minutes. Add the remaining ingredients and cook for a further 15 minutes.
4. Lime wedges to serve

