

Grilled/Baked Chicken With Lemon Leaves (Ga Nuong La Chanh) And Dipping Sauce (Muoi Ot Chanh)

Serves 4-5

INGREDIENTS

Chicken Marinade

- 1 small whole chicken (butterflied)
- 1 stalk lemongrass (slice finely)
- 5 large lemon/lime leaves (slice into thin strips)
- 1 large shallot (peel)
- 5 large garlic cloves (peel)
- 2 teaspoons granulated sugar
- 2 teaspoons chicken bouillon powder
- 2 teaspoons sea salt

Spicy Lemon Dipping Sauce (Muoi Ot Chanh)

- 1 teaspoon sea salt
- 1/2 teaspoon MSG
- 4 tablespoons lemon/lime juice
- 1-3 red chili peppers (mince)

INSTRUCTIONS

1. In a food processor, chop up lemongrass, lime/lemon leaves, shallot, garlic, sugar, chicken bouillon powder and salt until combined.
2. Marinate chicken liberally with mixture.
3. Preheat the oven to 375°F. Line a large baking sheet with parchment paper. Roast chicken with skin side down for 40 minutes. Flip. Roast for additional 40 minutes until golden brown.
4. To make the dipping sauce, combine salt, MSG, lemon/lime juice and chili peppers. Mix until combined. Serve on the side with chicken.