

Rohan's Thai-Style chicken with Nam Pla Dressing

Ingredients:

Chicken thighs 100g

Ginger garlic paste 1tbsp

Salt to taste

Vinegar - 1tbsp

Method:

*Marinate chicken thighs with rest of the ingredients for at least 3-4 hours

Potatoes starch 100g

*Coat marinated chicken with potato starch & shallow fry till cooked or 4-5 min till cooked both the sides.

Sauce

3tbsp light soy sauce

1tbsp brown sugar

1 tsp Thai spice or gochugaru

2 cloves garlic crushed .

Mix all the ingredients together & toss fried chicken

Dressing

3tbsp fish sauce

1 tbsp lime juice

1 red chilli chopped

½ chopped Shallot

Chopped coriander 20g

Mix rest of this ingredients in small bowl & whisk.

Serve with chicken as dipping sauce.