

THAI CHICKEN BREASTS WITH HERB-LEMONGRASS CRUST

(adapted from Fine Cooking magazine)

- 1 cup fresh cilantro leaves, chopped
- 1/2 cup [coconut milk](#)
- 1/4 cup chopped fresh lemongrass
- 12 fresh basil leaves
- 1 serrano pepper, finely chopped
- 1 garlic clove, finely chopped
- salt to taste
- 2 tsp brown sugar
- 1/2 tsp black pepper
- 4 boneless, skinless chicken breasts, trimmed
- 1 lime, cut into wedges



Combine 3/4 of the cilantro with the coconut milk, lemongrass, basil, serrano, garlic, salt, brown sugar, pepper and coriander in a blender and puree until smooth. Place the chicken breasts in a dish in a single layer, and pour this marinade over them, turning to coat them completely. Refrigerate for 2 to 24 hours.

Heat a grill to medium high, grill the chicken until it has good grill marks on the first side, 4 to 5 minutes. Flip the chicken and continue to cook until completely cooked through (check by making a slice into one of the thicker breasts), 5 to 6 more minutes. Transfer to a serving dish and let rest for 5 minutes. Sprinkle with the remaining 1/4 cup cilantro and serve with the lime wedges.