

## Lizard Flat Wines recipes

### Chillin

#### Chardonnay

##### *Lemongrass Skewered Chicken with Mango Salsa*

###### Skewers:

- 3 boneless skinless Chicken Breasts
- 1 bunch lemongrass
- 1 tbsp fresh ginger minced
- 1 tsp dried hot red pepper flakes
- 1/2 cup fresh cilantro
- 1/2 cup fresh lime juice
- 2 cloves, minced
- 4 tbsp vegetable oil
- 1 tbsp soy sauce
- 1 tbsp honey
- salt and pepper, to taste

###### Salsa:

- 1 ripe mango, peeled, pitted, and diced
- 1/2 medium red onion, finely chopped
- 1 red chili pepper finely chopped
- 1/4 cup fresh cilantro leaves, chopped
- 1/4 cup fresh lime juice
- 2 Tbs sugar
- Salt and pepper to taste

###### Preparation Method:

###### Skewers

1. In a bowl, combine all ingredients
  2. Slice chicken into long strips
  3. Remove tough outer layer of the lemon stalks
  4. Whittle a point at one end of each lemongrass stalk
  5. Gently skewer chicken with lemongrass
  7. Over medium heat, grill chicken for 5-6 minutes on each side, until chicken is cooked through
- Serve with Mango Salsa

###### Salsa

1. Combine sugar and lime juice. Mix until sugar is dissolved.
2. Combine remaining ingredients and toss with lime mixture.
3. Refrigerate until ready to serve.