

STEAMWAVE

Steamed Cuisine

Thai Spicy Minced Chicken

INGREDIENTS

300g minced chicken
3 tablespoons lime juice
2 tablespoons fish sauce
1 tablespoon dried chili flakes
1/2 teaspoon chili powder
1 stalk shallots, sliced
4 mint leaves, to serve



INSTRUCTIONS

- Fill water tank
- Place minced chicken evenly in a casserole dish. Place the casserole dish on the steam tray then onto the glass tray provided. Place in the lower position. Set the oven to STEAM HIGH > 20 MINUTES > START.
- Combine lime juice, fish sauce, chili flakes and chili powder in a glass bowl and mix well. Set aside.
- Remove the casserole dish, drain excess liquid and stir well.
- Add combined ingredients to chicken and stir through well. Refill the water tank to the MAX mark and place casserole dish onto the steam tray and glass tray. Place trays in the lower position.
- Set the oven to STEAM HIGH > 15 MINUTES > START.
- Remove from oven and add in shallots, stir well.
- Once chicken is served, top with mint leaves.

Serve on a bed of rice or steamed vegetables.

NOTE: Cooking instructions refer to using the Sharp AX1100J Steamwave Oven.

