



Chicken Lemongrass Skewers McEvoy Ranch Turmeric Ginger Olive Oil

Yield 15 skewers

1 1/4	lb	ground chicken thighs (can use pork, shrimp, lamb or a combination)
3		green onions, finely chopped
2	cl	garlic, minced
1	tbs	grated ginger
1	tbs	palm sugar
1/8	tsp	white pepper
1		egg white
1	tbs	corn starch
1/4	tsp	ground turmeric
1	tsp	salt
1	tbs	fish sauce

Assembly

5	stk	lemongrass, cut into 4-inch lengths (these are your skewers)
1/4	cup	McEvoy Turmeric Ginger Olive Oil

1. In the bowl of a stand mixer with the paddle attachment, combine the ingredients for the chicken mixture and process until well combined and sticky to the touch.
2. Using gloved hands, gather about 2 tablespoons (1.5oz) of the mixture in the palm of your hand and shape around each lemongrass "skewer" leaving one end exposed as a handle for cooking and eating.
3. Preheat an oven or air-fryer to 350f and brush a baking sheet lined with parchment with some of the Turmeric Ginger Olive Oil.
4. Arrange skewers on the tray and brush the top with more oil.
5. Bake until golden brown, about 15 minutes and allow to cool a few minutes before serving.
6. You can also cook these in a sauté pan or on a grill. Oiling the meat is crucial to avoid sticking.



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