

GOOP



Pancakes, Tuna Sandwiches, and Black Pepper Chicken Caramelized Black Pepper Chicken

ingredients

- 2/3 cup dark brown sugar (unrefined)
- 1/3 cup fish sauce
- 1/3 cup rice vinegar
- 1/2 cup water
- 2 teaspoons finely grated garlic
- 2 teaspoons finely grated ginger
- 2 teaspoons coarsely ground pepper
- 1 or 2 fresh Thai chilis (to your taste!), halved
- 2 tablespoons vegetable oil
- 2 shallots, thinly sliced
- 2 pounds organic boneless, skinless chicken breasts, cut into small pieces (1/2")
- 2 tablespoons coarsely chopped cilantro

preparation

In a small bowl, combine the sugar, fish sauce, vinegar, water, garlic, ginger, pepper and chili and reserve.

In a large skillet, heat the oil over medium-high heat and cook the shallots until softened and a bit brown, about three minutes. Add the chicken and stir-fry, browning it all over, about a minute. Add the sugar mixture and simmer over high heat until the chicken is totally cooked through, about six minutes. Stir in the cilantro and serve.