MN *The* USA

CULINARY CAMPFIRE

FEATURING

Minnesota Chef
YIA VANG

PRESENTED BY **mn** explore MINNESOTA™

Hilltribe Chicken *with* Kale Salad *and* Lemongrass Ginger Sauce

Makes 4-6 servings

INGREDIENTS:

1 whole chicken
Kale
3 red radishes

Chicken Rub:
2 tablespoons black peppercorn
1 tablespoon white peppercorn
1 teaspoon cumin seeds

Sweet Sesame Tamarind Vinaigrette
2 teaspoon shallots
1 teaspoon garlic
2 tablespoons tamarind paste
3 teaspoons maple syrup
   (add a little more if you want it sweeter)
2 teaspoons rice wine vinegar
1 teaspoon sesame oil
1 teaspoon fish sauce
Juice of one freshly squeezed lime
Salt and pepper to taste
⅓ cup canola oil

Lemongrass Ginger Sauce
¼ cup finely chopped lemongrass
3 tablespoons finely chopped ginger
2 tablespoons finely chopped garlic
¼ cup chopped scallions
⅓ cup canola oil
2 teaspoons salt

DIRECTIONS:

1. To create the rub, toast spices at mid-high heat for 7-8 minutes, stirring constantly. Remove from heat and crush in mortar & pestle. Set aside.

2. To create the vinaigrette, mix everything in a large bowl except for oil. Once mixed, slowly drizzle oil in while whisking quickly. Set aside.

3. To create kale salad, tear up 20 kale leaves in bowl. Smash and rough chop 3 radishes and add to bowl. Massage kale with the ⅔ of vinaigrette.

4. Spatchcock chicken by using strong kitchen scissors or poultry shears and cut down either side of spine. Pull out spine, turn chicken over and press down on breast to flatten out to one thickness.

5. Apply some oil and then sprinkle rub onto chicken.

6. Place chicken skin-side up over fire. Rotate occasionally and cook until 150-160 degrees (about 50 minutes).

7. For the sauce: heat oil on high heat until it starts to steam. Add ginger, garlic and lemongrass. Turn down heat to low and constantly stir ingredients. Next, add scallions and salt and stir for 2-3 minutes.

8. Finally, use the ⅓ cup reserved vinaigrette to drizzle over grilled chicken and serve alongside kale salad.

Meal prep hint: Can make rub, vinaigrette and sauce ahead of time and store in travel containers