

Grilled Moya Valley chicken with green papaya and fresh pumpkin salad

By Chef Jason Ford

2	Moya Valley chicken breasts
2 tbsp	olive oil
1	lime, zested
2	Thai basil sprigs, shredded
	salt and pepper, to taste
1	chilli, chopped
1	garlic clove, chopped
2	winged beans, sliced and blanched
5	cherry tomatoes, halved
1 tbsp	lime juice
2 tbsp	dried shrimp
1 tbsp	palm sugar
2 tbsp	fish sauce
150g	green papaya, shredded
50g	butternut pumpkin, shredded
2	coriander sprigs, torn
1 tbsp	roasted peanuts



Chicken method

1. Pound chicken breasts out until an even thickness.
2. Place in a sealed plastic bag with olive oil, Thai basil and seasoning
3. In the refrigerator, allow to marinate for at least one hour.
4. Cook chicken on a hot grill or fry pan until cooked through.
5. Remove from heat and allow to rest.

Salad method

1. In a mortar and pestle, pound the chilli.
2. Add the garlic and pond to a paste.
3. Add the winged beans and bruise slightly.
4. Add the tomatoes and crush slightly.
5. Add lime juice and dried shrimp, continue pounding.
6. Add palm sugar and fish sauce and mix until combined.
7. Add papaya and pumpkin and mix until combined.
8. Spoon salad mixture over chicken and sprinkle with coriander and chopped peanuts.

Serves approx. 2 people