

Less than 45 minutes

Serves 4

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Ingredients

- 1 Tbsp (15ml) avocado oil
- 4 spring onions, chopped
- 2 garlic cloves, chopped
- 1-2 red chillies, finely chopped
- 2 tsp (10ml) fresh ginger, chopped
- 1-2 skinless chicken breast fillets
- 4 cups (1L) warm chicken stock
- Salt and milled pepper
- ¼ cup (60ml) lime juice
- 2 tsp (10ml) fish sauce
- 1 packet (125ml) coriander, chopped
- 1 avocado, peeled and diced or thinly sliced

Method:

1. Heat oil in a pot.
2. Fry spring onions, garlic, chillies and ginger.
3. Add chicken and stock, season and simmer for 15-20 minutes until chicken is cooked through.
4. Remove chicken and shred.
5. Return meat to pot and stir in lime juice and fish sauce.
6. Stir in coriander and add avo just before serving

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