

# 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