

## **Fish sauce marinated chicken**

### **Ingredients**

2 tbsp oil (we like to use olive oil)

1 tbsp lemon juice

2 tsp soy sauce

2 tsp brown sugar

1 tbsp minced garlic

1 tsp fish sauce

1 1/2 pounds thinly sliced chicken or keep whole for grilling. If you keep it whole then use a pound breasts or thighs.

1/4 cup chopped green onions (optional)

### **Directions**

Mix oil, lemon juice, soy sauce, brown sugar, garlic, and fish sauce together in a mixing bowl until the sugar is dissolved.

Add chicken and marinade for 20 minutes to 1 hour.

Pan fry with olive oil until liquid is gone and chicken is starting to brown or grill until cooked all the way through. Sprinkle with green onions, if desired.