

## Green Tea with Mint and Ginger Spiced Chicken Wrap



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Peter Kuruvita

- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Gastronomy Recipes

### Ingredients

#### Green Tea with Mint and Ginger Spiced Chicken Wrap Spiced Chicken

- 1kg chicken breast fillets
- The marinade:
  - 10 tbsp. Chinese rice wine
  - 10 tbsp. hoisin sauce
  - 15 tbsp. soy sauce
  - 5 tbsp. ground Szechuan pepper
  - 5 tbsp. sesame oil
  - 5 tbsp. brown sugar
  - 3 tbsp. ground chilli

#### Nam Jim

- 4 Dilmah Green Tea with Ginger and Mint tea bags
- 4 whole green chillies, halved, deseeded
- 1 small green chilli
- 1 clove garlic
- 4 coriander roots
- 400ml lime juice



- Salt
- Palm sugar and fish sauce to taste

### **Serve**

Place the chicken into a wrap, add coriander, lettuce and cucumber batons and dress it with the nam jim. Wrap it up tightly and serve it with a side salad.

## **Methods and Directions**

### **Green Tea with Mint and Ginger Spiced Chicken Wrap Spiced Chicken**

- Mix all the marinade ingredients together.
- Place the chicken in the marinade and keep overnight.
- Place in a pan or grill and cook for 7 minutes or until cooked through.
- Remove and leave to cool.

### **Nam Jim**

- Cut and deseed large chilies, set aside.
- Put tea, coriander roots, garlic and small green chili in mortar and pestle and a touch of salt and pound until a paste consistency is reached.
- Add large chilies and palm sugar and continue pounding.
- Add lime juice and fish sauce and adjust seasoning.

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