KIKKOMAN

Simple Chinese Chicken Stir fry with Soy, Ginger and Garlic Recipe

Total time **30 mins** **10 mins** preparation time **15 mins** marinating time **5 mins** cooking time

INGREDIENTS

4 portion(s)

250 g	chicken breast
2 tbsp	Kikkoman Toasted Sesame Oil
2 tbsp	oil
2	cloves garlic, sliced
40 g	ginger, sliced into very fine julienne
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 pinch	of black pepper
2 tbsp	water

PREPARATION

Step 1

Cut chicken into thin strips and tenderise a little with a mallet or blunt edge of a cleaver. Rub with sesame oil and set aside for 15 minutes.

Step 2

Heat oil and fry garlic and ginger until light brown and add chicken. Stir for 2 minutes and add all seasonings, except water.

Step 3

Stir for 1 minute to allow seasonings to be thoroughly absorbed by chicken.

Step 4

Add water and stir well for 2 minutes.