KIKKOMAN

Spicy Chinese chicken stir-fry recipe

Total time **25 mins** **15 mins** preparation time **10 mins** cooking time

INGREDIENTS

2 portion(s)

2	chicken breasts, cut into strips or small chunks
1 tsp	finely grated root ginger or ginger puree
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	olive oil
1	carrot, cut into matchsticks
0.5	red pepper, deseeded and chopped
75 g	sugar snap peas, sliced into 3 lengthways
4	spring onions, trimmed and cut into 2.5cm lengths
50 g	bean sprouts
100 g	unsalted, unroasted peanuts or cashews
2	dried red chillies, deseeded and very finely chopped
0.5 tsp	caster sugar
1 tbsp	rice vinegar

PREPARATION

Step 1

Put the chicken in a bowl. Whisk together the ginger and Kikkoman Soy Sauce, pour over the chicken and stir until all the pieces are evenly coated. Set aside in the fridge for 1 hour or longer to marinate.

Step 2

Heat ½ tbsp oil in a wok or large deep frying pan and stir-fry the nuts over a high heat for 1 minute or until golden. Drain the nuts from the pan with a slotted spoon and set aside.

Step 3

Lower the heat to medium-high and add a tablespoon of the oil. Add the chicken and its marinade and stir-fry for 3 minutes. Drain the chicken from the pan and set aside.

Step 4

Add the remaining oil to the pan and stir-fry the carrot and red pepper for 2 minutes. Add the sugar snap peas and spring onions, stir-fry for 1 minute, then add the bean sprouts and stir-fry for a further 1 minute.

Step 5

Return the chicken to the pan with the peanuts and add the dried chillies. Sprinkle over the sugar and rice vinegar and toss everything together over the heat for 2 minutes until piping hot. Add extra soy sauce if liked.

Step 6

Serve at once with egg fried rice seasoned with Kikkoman Soy Sauce.