

Ginger Chicken

Serves 4

Ingredients:

30ml Oil
500g Chicken breast fillets thinly sliced
4 Cloves of garlic, creamed
60ml Fish sauce
30ml Oyster sauce
30ml Sugar
60ml Ginger, finely julienned
1 Red Pepper, thinly sliced
1 Green Pepper, thinly sliced
125g Mushrooms, sliced
1 Small Onion, thinly sliced
1 handful
Fresh Coriander or Basil leaves, for garnish

Method:

1. Heat the oil in a large frying pan. Add the chicken and garlic and stir-fry for ± 2 minutes.
2. Add the remaining ingredients and stir-fry for another 3 minutes, or until most of the liquid has evaporated.
3. Transfer to a serving dish, garnish and serve immediately