

Braised Chicken with Bamboo Shoots Recipe

(Malaysian Recipe)

Ingredients: Serves 4

400g fresh bamboo shoots, sliced
2 chicken drumsticks, cut into pieces
100g preserved dong cai

Seasoning:

3 tablespoons oyster sauce
some sugar
some chicken gourmet powder
some chicken stock

Method:

Put bamboo shoots in hot oil and stir for about 30 seconds, drain and set aside. Put the chicken chunks into the hot oil and stir for a while, drain and set aside. Heat up some oil and sauté dong cai until fragrant. Add in seasoning and bring to boil. Add in bamboo shoots and chicken. Use low heat to braise for 5 minutes and ready to serve.

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