

Chicken Leeks and Cucumber Recipe

Ingredients: Serves 4

300g boneless chicken (use chicken breast), skinned
150g cucumber
200g leeks
6 cloves garlic, peeled and sliced finely
2 dried chilies
a pinch of salt, optional
1 tablespoon light soy sauce
1 tablespoon Chinese yellow wine or hua teow jiu or dry sherry
2 tablespoons vegetable oil
1 tablespoon chopped coriander leaves
whole coriander leaves for garnish

Method:

Cut chicken into approximately 2.5cm cubes. Peel the cucumber, discarding pulp, and cut in half lengthwise. Cut diagonally into 1cm slices and sprinkle with salt (optional). Set aside for 15 minutes, rinse well and drain. Peel leeks (just the outer skin) and cut diagonally into 1cm slices. Wash and cut dried chilies with scissors or knife. Heat oil in a wok over high heat; add garlic and stir-fry until lightly browned. Add leeks and stir-fry briskly for 30 seconds. Add the chicken meat and stir-fry for 1 minute. Add soy sauce, yellow wine and cut dried chilies; cook for 30 seconds. Stir in the cucumber and cook for 30 seconds. Turn off heat and stir in chopped coriander leaves. Garnish with whole coriander leaves and serve.

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