

## Spicy Chicken with Red Chili Pepper Recipe

### Ingredients:

2 chicken thighs (de-boned) or chicken breast  
1 Chinese cucumber  
4 fresh red chili peppers  
6 cloves garlic, peeled and cut into slices  
1 tablespoon Chinese cooking wine  
1 teaspoon soy sauce  
1 teaspoon salt  
½ teaspoon sugar  
½ teaspoon vinegar  
pepper as needed  
2-3 tablespoons cornstarch water

### Marinade Ingredients:

½ egg white, lightly beaten  
½ teaspoon salt  
pinch of pepper  
½ tablespoon cornstarch

### Method:

Score chicken meat gently on surface of chicken thighs or breast to enable marinade to be absorbed more easily and then break tendons to prevent meat from shrinking after stir-frying. Cut chicken into bite-sized pieces and marinade the chicken pieces in marinade ingredients for about 30 minutes. Cut cucumber into chunks, cut chili peppers open, de-seed and cut into diamond-shaped pieces. Heat 3 cups of oil until hot, and blanch chicken in the oil, remove from oil when chicken turns white, pour away oil leaving 3 tablespoons in a wok. Stir-fry garlic until fragrant, add cucumber and chili pepper. Stir for a short while, return chicken pieces and add in wine, soy sauce, salt, sugar, vinegar and pepper. Stir vigorously and lastly add the cornstarch water until the gravy consistency turned slightly thick and are able to coat the chicken pieces. Stir until well mixed, remove and serve.