

## Steamed Chicken with Ginger Recipe

### Ingredients:

1 tablespoon ginger and garlic sauce  
2 chicken thighs  
2 scallions, trimmed and chopped  
1 Chinese parsley, chopped for garnish  
1 tablespoon oil  
⅓ teaspoon salt  
dash of sesame oil

### Method:

Boil some water in a pot or wok. Put in a rack and cover to let the water boil. Clean chicken thighs and steam in a heatproof dish on the steaming rack for about 15 minutes on high heat, making sure the pot or wok is covered. When the time is up, turn off the fire immediately and remove thighs and let cool. Cut into bite-sized pieces place on the serving dish and drizzle with some sesame oil. Mix chopped scallions, parsley and salt with the ginger and garlic sauce in a bowl and put aside. Heat oil till hot and pour in the mixed scallions and parsley mixture and stir well as a dip by the side to serve with the chicken thighs or you can pour this cooked mixture on top of the chicken thighs before serving.

[asian\_free\_recipes\_download][/[asian\\_free\\_recipes\\_download](#)]