

Stewed Chicken with Taro Recipe

Ingredients: Serves 4

½ chicken
300g baby taro
2 slices ginger
2 stalks scallion

Seasonings :

1 teaspoon soy sauce
1 tablespoon wine
3 cups water
½ teaspoon salt

Method:

Chop the chicken to pieces, stir-fry with 2-3 tablespoons of oil until light browned, or you may blanch it for 20 seconds, drain and rinse. Peel taro, cut those large one to two pieces. Heat 1 tablespoon of oil to stir-fry ginger and scallion until fragrant. Add seasonings, bring to a boil. Add chicken and taro in, simmer for about an hour until tender enough. Serve.

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