

Stir-Fried Chicken with Ginger Sauce Recipe

Ingredients: Serves 2

250 g chicken breast
1 tablespoons of ground peeled ginger
2 stalks scallions, trimmed
1 tablespoon of Korean Hot Pepper Sauce
1 teaspoon salt
1 teaspoon rice wine

Method:

Slice chicken breast to about one finger wide strips. Marinate chicken strips with salt and rice wine for 15 minutes. Heat oil in a frying pan and toss-fry ground ginger until aromatic, then put in marinated chicken strips and stir-fry until done. Add scallions and Korean hot pepper sauce and stir well. Dish onto serving plate.

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