

Szechuan Chicken with Dried Chilies Recipe

Ingredients: Serves 4

500g chicken breasts, de-boned and skinned
2 teaspoons sherry
½ teaspoon sesame oil
1 teaspoon light soy sauce
1 teaspoon dark soy sauce
10 dried chilies
2 stalks scallions (spring onions)
a handful of cashew nuts
9 tablespoons oil
8 slices ginger
2 cloves of garlic, sliced
1 teaspoon Szechuan pepper
a pinch of salt
1 tablespoon sugar

Method:

Cut the chicken into 1-inch cubes and marinate in the sherry, sesame oil, and the light and dark soy sauces. Slit the chilies and discard the seeds. Remove the green tops of the scallions and slice the white bulb into 1-inch lengths. Heat 6 tablespoons of oil in a frying pan until it is smoking. Stir fry the chicken pieces until they are golden brown. Drain and set aside. Heat the remaining 3 tablespoons of oil and fry the ginger and garlic until they turn golden. Add the chilies and Szechuan pepper. Stir fry, making sure that the chilies do not burn. Include the chicken, cashew nuts, and the scallions. Stir, then season with salt and sugar to taste. Remove and serve with steamed rice.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]