

Taiwanese Tung-An Chicken Recipe

Ingredients:

1 chicken thigh
3 red chilies
3 scallions, trimmed
1 small tender ginger, peeled
1 clove garlic, peeled and cut into slices
1 tablespoon Sichuan peppercorns

Seasonings:

1 tablespoon Chinese cooking wine
2 tablespoons soy sauce
¼ teaspoon salt
a pinch of pepper
1 teaspoon sugar
½ tablespoon vinegar
5 tablespoons water

Method:

Washed and chop chicken thighs into bite-sized pieces. Cut scallion into sections. Halved red chilies, de-seed and cut into slices. Shred ginger. Heat 5 tablespoons oil to stir-fry Sichuan Peppercorns until fragrant and burnt. Discard peppercorns. Use the remaining oil to stir-fry the ginger until brown and add in garlic slices. Fry until fragrant and add in the Chicken pieces and seasonings and stir fry vigorously until chicken is cooked or flavor is absorbed and the liquid is almost dry. Add in scallions and stir briefly before removing and serve.

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