



# Peanut sesame chicken

NIBBLEDISH CONTRIBUTOR

## Ingredients

Ingredients:

2x chicken breast fillets  
green vegetables (for the base)  
4 slices of ginger  
2x spring onion  
1 liter of water

To make the sauce:

2 tsp ground sesame  
2 tsp ground peanut  
1 tsp soy sauce  
1 tbsp sesame oil  
1 tsp sugar

## Instructions

1. Put water in a pan, add ginger and spring onion and bring to boil
2. Add the chicken fillet in, boil for 8 mins
3. Take the chicken out of the pan, place on a flat chopping board and flatten with the back of a heavy wooden spoon
4. Press down and slice the chicken diagonally
5. place on top of fresh vegetables or salad
6. Sprinkle peanut/sesame sauce on top, and serve