



Peanut sesame chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

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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