Green chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

For marinate:

- 1 spoon of rice wine

For batter:

- 2 spoons of rice wine
- 2 spoons of potato starch
- 2 spring onions, sliced

Main ingredients:

- 2 chicken breast, sliced
- 1 green bell peper, deseeded, cubed
- 3 stalks of celery, sliced vertical
- 1 pak-choi, stalks cuted into 3cm long pieces, leaves - sliced
- 2 cloves of garlic, minced
- 4 spoons of oil

For sauce:

- 1 cup of chicken stock
- 1 spoon of soy sauce
- 1 spoon of rice vinegar
- 1 spoon of sweetened, dark, rice vinegar
- 2 spoons of potato starch

Instructions

1. Marinate chicken overnight.
2. Mix batter, add chicken, fry till chicken meat becomes white and lightly golden brown.
3. Remove chicken and clean wok. Heat oil, add garlic, add green peper, stir-fry 5 min, add celery and pak-choi stalks, stir-fry another 3 min, add pak-choi leaves, stir-fry 1 min.
4. Mix the sauce ingredients, add to the wok, mix well, return chicken to the wok, mix well.
5. Serve hot with jasmin rice.