Lazy Spicy Chinese Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

Spring Onions
Szechuan Pepper
Chillies
Soy Sauce
Sugar
Salt
Chicken Thighs

Instructions

I don't really have a name for it because I just make it up as I go. I make this when I'm lazy. I get some chicken thighs and slice a few slits on them (too lazy to cut them up).

1. Cut up some spring onions. Heat up pan and some cooking oil.
2. Put half (the bottom part which is light green and whitish) of the spring onion (and if you like spicy, put in some chilli and pepper. I've used dried ones but any will do) in the pan until there's so aromatic smell.
3. Put in the chicken thighs and fry until golden.
4. Pour in some soy sauce, if you want to be concise (30ml dark, 30ml light soy)
5. Sugar, salt ... according to taste.
6. Add water until thighs are submerged.
7. Boil until sauce thickens.
8. Garnish with leftover spring onions.