



Easy Ginger Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- Chicken breast (about 500 g.)
- 1 large cucumber (or courgette)
- 1 tomato
- Dried ground ginger (5 tsp.)
- 1 clove of garlic
- Soy sauce (3 tsp.)
- 1 tsp. of oil (I prefer maize oil)
- 1 tsp. of flour
- Pepper, salt

Instructions

1. Make a marinade by adding the ginger and soy sauce. Stir with a fork until it no longer drips from the fork.
2. Dice chicken.
3. Put chicken dices in a plastic bag and add the marinade. Knead well, spreading the marinade over the chicken. Put in the fridge for about an hour.
4. Wash cucumber (don't peel it!) and dice, but smaller than the chicken (you can also use courgette).
5. Heat oil in a wok, add the chicken when it's very hot. Keep stirring for about 5 minutes.
6. Lower the heat, then add the diced cucumbers. Press the garlic over the wok.

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7. Add the tomato, let it simmer for about 10 minutes, stirring from time to time.
 8. Gently add a teaspoon of flour, to thicken the sauce. Let it simmer for a few more minutes, add pepper and salt if desired (you can also add some extra ginger if you like)
 9. Serve warm, with bread, rice or cooked potatoes.