



Minced Chicken with Potato and Raisins

NIBBLEDISH CONTRIBUTOR

Ingredients

250 g minced chicken, 2 cloves garlic, 1 small onion, Olive oil, Kikkoman soy sauce, 1 medium sized potato, handful of raisins

Instructions

1. Boil potatoes in salted water until tender, cool, and set aside.
2. Marinate minced chicken in some Kikkoman soy sauce for a few minutes, set aside.
3. Sautee garlic and onions in olive oil. When the onions have begun to caramelize, add minced chicken and fry until fully cooked.
4. Add a handful of raisins (for some color and sweet flavor) to the dish.
5. Dice the potato and add to the pot, mix in well so as to soak up the sauce / oil from the rest of the ingredients.

Mmm... delicious when served on top of steamed rice!