



Sesame Chicken with Shaoxing wine

NIBBLEDISH CONTRIBUTOR

Ingredients

- 150 gms of chicken breasts, cut into smaller pieces
- 3 garlic cloves chopped
- 1 small white onion chopped
- 1/4 of a green bell peppers, sliced
- red chillies, cut
- 2 tbsp of sesame oil
- 2 tbsp of light soy sauce
- 2 tbsp of shaoxing wine
- pepper
- 1 tsp of cornflour or all purpose flour mixed with 2 tbsp of water
- spring onions chopped
- Cooking Oil

Instructions

1. Heat oil in pan until hot, add in the onions and garlicks,
2. Add chicken and cook until they are not longer pink.
3. Toss in the green bell pepers and red chillies.
4. Add all the sauces - sesame oil, soy sauce and shaoxing wine till the sauces have coated the chicken. Season with pepper.
5. Add in spring onions
6. To thicken the sauce, add in the flour mixture.
7. Serve