



Stir -fry Chicken fillets with broccoli

NIBBLEDISH CONTRIBUTOR

Ingredients

1 boneless breast meat of chicken-cut in strips
1 head broccoli-cut into florets
flour for dusting
salt and pepper to taste
1 tsp cornflour mixed with 1/2 cup water
1 tbsp oyster sauce
1 tsp hoisin sauce
1 tsp plum sauce
oil for cooking
1 tbsp chopped garlic
1 tsp chopped ginger
1/2 red chili-sliced

Instructions

1. coat chicken with salt, pepper and flour.
- 2, Deep fry chicken in high heat till gold, Dish out and leave aside to keep warm.
- 3.In a small pot, bring water to boil and drop in the broccoli, dish out after 10 mins. put aside.
4. Heat 3 tbsp oil and saute the garlic , ginger and chillies.Add sauce and water.
5. Add sauces and add water. let simmer for a min.
6. Add chicken and stir to combine. Thick with cornflour.
7. serve hot with rice