



spicy braised chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

6 pieces of chicken thighs
5 pieces of shitaki mushroom
3 sticks of dried beancurd
1 piece of cinnamon stick
2 cloves of star anise
5 dried chillies
1 tsp of sugar
1 tbsp of shiuxhin rice wine
2 cups of water
salt and white pepper to taste

paste :

2 tbsp of soya bean
1 tbsp of black bean
2 cloves of garlic
1 small piece of ginger

Instructions

blend all the paste ingredients together either in a pestal & mortal or a blender.

heat the wok with a little bit of oil then add in the paste and sugar. saute for 3-5 minutes until the paste is fragrant and a little darker in color.

add in the chicken and cook until the meat is seal all around then add in the rice wine.

once the wine had evaporated add in the mushroom, beancurd, cinnamon stick, star anise and dried chillies. keep stirring for about 5 minutes then add in the water. bring it to a boil then lower the heat and simmer for another 30 minutes. if it gets too dry, just add in a little more water.

at the end, add salt and pepper to taste and serve with rice.