



## 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.

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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.