



Chili Chicken in Oyster Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 5 Garlic cloves, crushed and chopped
- 1 big red Onion, cut
- 20 pieces String beans or Baguio beans, cut thinly
- 4 pieces Long green chili, cut thinly
- 300g Chicken breast, cut in strips
- 1/2 tsp. Spicy Chili paste
- 1/2 cup Oyster sauce
- 1 tsp Fish sauce
- 1/3 cup Water
- 1/2 tsp Sugar

Instructions

1. Saute garlic and chicken in hot oil. Season the dish with fish sauce and chili paste as it cooks. Stir well.
2. Then, add the beans, chili and onions. Cover the dish and leave it for 5 minutes.
3. Put oyster sauce and water when the beans turn to vibrant green.
4. Put the stove under low heat.
5. Add sugar to control the spice. If you want it to be more spicy however, add more chili paste.
6. Let it simmer for another 5 minutes.
7. Turn off the heat.
8. Let it cool without the cover.
9. Serve when ready.