

HOISIN CHICKEN & CRUNCHY VEGETABLES

Equipment:

2 Bowls (for sauce & marinade); 2 Tablespoons;
1 Measuring Jug; Meat & Veggie Chopping Boards;
2 Plates; Sharp Meat & Veggie Knives; Wok & Spatula

Ingredients:

300 g chicken breast/thigh meat, bite-size cubes
1/2 green/red pepper, cubed
50g baby corn, cubed
30g French beans, halved
30g carrot, sliced
1 tbsp ginger, minced
1 tbsp cooking oil



Marinade:

1 tbsp Lee Kum Kee Oyster Sauce

Sauce Mix:

2 tbsp Lee Kum Kee Hoisin Sauce
2 tbsp water

Cooking Steps:

1. Clean, cut and marinate the meat in Oyster Sauce, set aside.
 2. Prepare the vegetables, arrange on a plate in cooking order.
 3. Heat the wok, add oil and stir-fry ginger and chicken until chicken is seared (about 3min)
 4. Add vegetables (the crunchiest first) and cook until chicken is cooked through.
 5. Add the sauce mix and heat through.
 6. Garnish, then serve with a bowl of plain rice or noodles.
- Enjoy!



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Recipe provided by Lee Kum Kee.
Makes 2 servings.