

Black Pepper Chicken



Serves	Prep Time	Cooking	Total Time	Calories
4 people	5 minutes	20 minutes	25 minutes	270 kcal

Stuff that's in it:

- 570G Chicken Breast (Sliced Into Thin Strips)
 - 1 Tbsp Rapeseed Oil
- 100G Choi Sum, Chopped (Or Pak Choi)
 - 1 Tbsp Shaoxing Rice Wine
 - 1 Tsp Sugar
 - 1 Tsp Salt
 - 2 Tsp Sesame Oil
 - 2 Tbsp Oyster Sauce
 - 1 Onion (Diced)
- 2 Large Spring Onions (Sliced)
 - 1 Green Pepper (Sliced)
- 1 - 2 Tsp Ground Black Pepper (Use 1 If You Don't Want It Too Spicy)
 - 2 Tbsp Dark Soy Sauce
- 1 Tbsp Corn Flour Slurry (Mix With A Little Stock To Make A Paste)
 - 1 Carrot (Sliced)
 - 220Ml Chicken Stock
- 2 Tbsp Spring Onion, Chopped (To Garnish)

What you do:

Heat a wok and add the oil , fry the chicken pieces all over for 2 minutes then add the onions and fry for a minute. Followed by the carrots and green peppers. Fry for a few minutes until the chicken is opaque and the onions are soft.

Add some of the stock and stir fry , then add the choy sum and large spring onions and fry. Add the remaining stock , shaoxing rice wine and oyster sauce and stir. Add the salt and sugar and then the pepper , heat until bubbling and then add the dark soy sauce , simmer for 5 minutes then add the cornflour slurry, stir until thick and finish by adding a little sesame oil and garnish with the spring onion

Goes great with rice

Nutrition

- Carbs: 10g
- Fat: 7g
- Protein: 36g
- Fibre: 2g
- Saturated Fat: 1g

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