

Probably not what you?d call a traditional English Winter Warmer. But it?s cold in Mongolia and there?s steam here over the dish. So I thing we can extend this definition?

Ingredients:-

500g for Chicken Breast, cut into strips

2 Tsp of Cornflour

1/2 Tsp of Chinese Five Spice

60ml of Shaoxing Wine

2 Cloves of Garlic, minced

2 cm of fresh Ginger, grated

2 Tbsp of Soy Sauce

1 Onion, cut into wedges

½ a Red Pepper, sliced

3 Spring Onions, cut into lengths

80ml of Hoisin Sauce

2 Tsp of Sesame Oil

1 Tsp of Toasted Sesame Seeds, to garnish

50g of Steamed Mange Tout & Mixed Rice, as sides

Oil to fry

Method:-

(1) Combine the Cornflour, Five Spice, Shaoxing Wine, Garlic, Ginger and 2 Tsp of the Soy Sauce.

- (2) Add the Chicken and toss to coat.
- (3) Place in the fridge to marinade of 30 minutes.
- (4) Hear a little Oil in a Wok or large Frying Pan or a high heat.
- (5) Remove the Chicken from the marinade, keeping the marinade.
- (6) Fry the Chicken until lightly browned on all sides.
- (7) Add a little more Oil and then add the Onions are stir fry for a further minute.
- (8) Return the Chicken to the Wok with the reserved marinade, Hoisin Sauce, Sesame Oil and remaining Soy Sauce.
- (8) Heat Sizzler Skillets in the over to 200c, if you have them. If not warm plates.
- (9) Fry for 2 to 3 minutes until the sauce thickens and the Chicken is hot.
- (10) serve with a sprinkling of Seseme seeds.

We Served ours with home fried Prawn Crackers, Mixed Rice and Steamed Mange Tout.