

Chicken Guy Ding – Teresa

Ingredients:

- Cubed chicken, velveteed
- Oil
- Dried red chili pepper
- Vegetables, chopped or sliced

Sauce:

- 1-2 Tbsp soy sauce
 - 1 ½ tsp sugar
 - Sesame oil
 - 1 tsp vinegar
 - Cornstarch
 - Minced garlic, ginger, green onion
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- Cashews, peanuts or almonds, toasted

Method:

1. Stir fry chicken. Remove when cooked through.
2. Fry dried chilis in oil. Add veggies and cook.
3. Return chicken to pan.
4. Mix sauce ingredients and pour over chicken. Simmer a few minutes.
5. To serve, sprinkle with toasted cashews, peanuts or almonds.