

## 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.