

Cooking Recipe

Ginger Chicken

Main course for 6 people

Preparation time:
40 minutes

Cooking time:
10 minutes

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Chop very thinly the garlic, the ginger and the shallots. Divide them in two.

Cut the chicken in cubes of 2cm long.

Add: half of the garlic, of the ginger and of the shallots.

Add 2 teaspoon of Nuoc Mam, 2 teaspoon of Soya Sauce, 1 teaspoon of sugar, 1 teaspoon of pepper and 1 teaspoon of salt.

Mix well and let macerate for 30 minutes.

Cut the peppers and the onion in cubes of 1 cm.

In a pan, add 2 tablespoon of oil. Add the rest of the ginger, the garlic and the shallots and quickly stir them.

Add the chicken and fry it for 2 minutes while regularly mixing.

Add the peppers and the onion and fry for 2 minutes while regularly mixing.

We can also add tomatoes for more taste!

Ingredients:

600 gr of chicken,
100 gr of ginger,
1 red pepper,
1 green pepper,
1 yellow pepper,
1 yellow big onion,
1 clove of garlic,
100 gr of shallots,
Oil,
Salt,
Pepper,
Sugar,
Nuoc Mam,
Soya sauce.

