

## CHILLI CHICKEN

A fiery and aromatic Oriental style dish.

### Ingredients:

- 4 Free Range Chicken Breast Fillets, cut into 10 mm strips
- 6 Finely chopped Spring Onions
- 2" Piece of Ginger (peeled and finely chopped)
- Facing Heaven Chilli and Garlic Oil

### Method:

Pre-heat a wok until hot. Add sufficient Chilli and Garlic Oil to create a 2" circle in the base. When the oil is hot and just smoking add half the chicken, cooking until coloured at the edges. Remove to one side and add more oil in order to cook the remaining chicken. Add the chopped ginger and allow both to cook through and colour.

Add all of the chicken to the wok along with the spring onions. Take 1 teaspoon of the base Chilli and Garlic Oil from the pot and add to the pan, stirring until all the chicken pieces are covered. More base can be added to create a hotter dish. Remove from the heat and serve immediately.

This dish goes particularly well with plain noodles and bean sprouts.

A small dish of Facing Heaven Chilli and Garlic Oil can be served as a condiment with this dish.

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