

Claypot Chicken Recipe

Ingredients: Serves 4

500g chicken, cleaned
2½ tablespoons cooked peanut oil
6 thin slices mature ginger
10 cloves garlic, peeled, chopped and deep-fried
10 shallots, peeled, chopped and deep-fried
100g mustard greens or choy sum, cut into finger lengths. Discard root

Seasoning:

1½ tablespoons oyster sauce
1½ teaspoons dark soy sauce
2 teaspoons Chinese yellow wine or hua teow jiu or sweet sherry
¼ to 1 cup chicken stock
1 teaspoon light soy sauce
a few dashes pepper powder

Method:

Chop chicken into bite-size pieces. Dry with paper towels. Heat oil in claypot over high heat for 1 minute. Stir-fry ginger, garlic and shallots for about 1 minute until fragrant. Add chicken and stir-fry for 2 to 3 minutes until browned. Add oyster sauce and dark soy sauce; stir-fry briefly. Sprinkle yellow wine over the top and stir-fry briefly. Add stock and light soy sauce. Cover claypot with lid and cook over high heat for about 8 minutes. Remove lid and sprinkle some pepper into the claypot. Place mustard greens on top of the chicken. Cover again and cook for 2 to 3 more minutes. Remove lid, pour 2 teaspoons cooked oil over mustard greens and cover again. After a few minutes, remove claypot from heat and serve.

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