Hacked Chicken Recipe

Ingredients: Serves 2-4

1 whole chicken breast with skin and bone (about 450g)
40g bean threads (mung bean flour noodles)
1 cucumber, peeled, seeded, and cut into thin strips
  about 1 inch long
2 tablespoons minced cilantro
Sauce:
1 teaspoon vegetable oil
1 scallion, white part only, trimmed and minced
2 garlic cloves, peeled and minced
2 heaping tablespoons Chinese sesame paste or peanut butter
2 tablespoons Chicken stock or canned chicken broth
1 tablespoon soy sauce
1 tablespoon distilled white vinegar
1 tablespoon rice wine or dry sherry
1 tablespoon sugar
1 teaspoon hot bean paste
1 teaspoon hot chili oil

Method:
Bring 8 cups of water to a near boil in a medium saucepan over high heat. Add the chicken and cook for 2 minutes. Cover the pot, turn off the heat, and poach the chicken until the meat has turned white and is just cooked through, about 10 minutes. If the meat is still pink in the center, return it to the liquid and cook a minute or two longer. Drain the chicken (save the liquid to use as chicken stock, if you wish). Transfer the chicken to a cutting board and let it cool until easy to handle. Discard the skin and bones. Following the grain, cut or pull the chicken meat into thick shreds about 1½ inches long and ½ inch wide. Place the bean threads in a medium bowl and add enough hot tap water to cover. Let stand until the threads are tender, 20 minutes. To make the sauce, heat a large wok over high heat. Add the oil. Stir-fry the scallion and garlic until the scallion is wilted, about 20 seconds. Transfer to a medium bowl, add the sesame paste, and mix well. Add the stock, soy sauce, vinegar, rice wine, sugar, hot bean paste, and chili oil and mix well. Drain the bean threads, and snip them into thirds with kitchen scissors. (This will be approximate - just make them shorter so they are easier to eat). Place the bean threads on a platter, top with the chicken, and then pour the sesame sauce over the chicken. Garnish with the cucumber and cilantro, and serve.

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