

Simmered Seasoned Chicken Recipe

Ingredients:

1/2 tablespoon cooking oil
1 whole chicken (800 g), cleaned and cut into 4-cm pieces
300 g big onions, peeled and cut into 3-cm cubes
100 g carrots, cut into 3-cm cubes
200 g potatoes, peeled and cut into 3-cm cubes
Leek slices
Green chili slices

Seasoning:

2 tablespoons light soy sauce
2 tablespoons crushed garlic
1 tablespoon hot chili paste
2 tablespoons chili powder
1 tablespoon ginger juice
2 teaspoons ground black pepper
2 tablespoons sugar
1 teaspoon sesame oil (optional)
125 ml water

Method:

Combine seasoning ingredients, adding water last and mix well. You should get a watery paste once the water is added. Set aside. Heat oil until hot but not smoking, add chicken and half of the seasoning mixture and stir to coat the chicken. Fry chicken and bring to the boil for 15 minutes. Add onions, carrots and potatoes and remaining seasoning mixture. Continue boiling until chicken is tender but vegetables are not mushy. Lower heat to simmer for 20 minutes. Garnish with leek and green chili slices. Serve hot with steamed rice.

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