



Chicken Glazed in Hoisin Sauce

Serves 2-4

Ingredients

For the marinade

½ tsp. salt
8 turns of pepper mill
2 tbsps light soy sauce
2 tbsp Shaoxing rice wine
2 tsp. cornflour
1 egg white, lightly beaten
10ml sesame oil

For the stir-fry

2-3 chicken breasts, skinned and boned (450g)
1 red pepper, deseeded and cut into strips
100g mange touts
2 tbsp groundnut oil
5-6 cloves garlic, peeled and finely chopped
4-5 spring onions, sliced, keeping white and green parts separated
2 tbsp Shaoxing rice wine
50g roasted cashew nuts

Method

1. Place all the ingredients for the marinade except for the sesame oil, in a bowl and mix together. Dice the chicken into 2cm cubes and add to the marinade. Leave to marinate for 15-30 minutes. Blend in the sesame oil.
2. Heat a wok over a high heat and add half of the oil and swirl it around. Add two thirds of the garlic and the white spring onion. Stir fry over a high heat for a minute.
3. Add the chicken and toss for 2 minutes, lowering the heat to ensure the chicken cooks through. Splash the wine around the side of the wok. As soon as sizzling dies down, remove the chicken, still slightly undercooked to a warm plate.
4. Add the remaining oil and stir fry the vegetables for 2 minutes.
5. Return the chicken to the wok with the veg and toss in the sauce to glaze. Mix in the cashew nuts and green spring onion. Remove to a warm serving plate. Serve immediately with steamed rice.