

# Chicken Chili Stir-fry

Allan Jordaan

- 3 Chili's Copped
- Boned, skinned chicken. Diced (200g)
- Soy sauce
- fish sauce
- Onion 1/4 sliced
- Blended oil
- Garlic chopped
- Basil leaves
- Steamed rice (100ml)
- Lemon

Sweet chili sauce

- Red wine vinegar
- Sugar
- Chili
- Red Jalapeno mash
- Garlic
- Water
- Corn flour

For making sweet chili sauce;

Finley chop chilies and garlic.

Add to blender with sugar, water and vinegar and blend til u have a smooth liquid.

Simmer in sauce pan and slightly reduce.

Make slurry with corn flour and water then add to sauce pan.

Simmer and reduce until required constancy.

For making the chicken:

Heat oil in a hot wok pan

Fry chicken in hot oil for 10min over high heat

Remove chicken from wok then add oil garlic and onion and fry for 3min.

Return chicken to wok and add chilies ,sweet chili sauce, soy sauce and fish sauce.

Fry for 10 min until cooked an serve hot.

For making rice:

-Bring 200 ml water to boil.

-Add rice and salt.

- Cook for 10-15 min covered
- Season to taste and serve hot.

