

This is a Korean dish which Sue slightly modified to suit the mini (Inner) Chicken fillets I found for £1.99.

Ingredients:-

175g of Chicken breast, cubed

3 Tbsp of Soy Sauce (Gluten free for us)

1 ½ Tbsp of Brown Sugar

1 Tbsp of Rice Wine Vinegar

70ml Lemonade (Sue made her own with Soda Water and the juice of a Lemon?)

½ Tbsp of minced Garlic

1 Tsp of minced fresh Ginger

1 Tsp of Olive Oil

Ground Black Pepper

Method:-

- (1) Combine the marinade ingredients in a bowl and mix well.
- (2) Pour over the Chicken and marinate in the fridge for at least 4 hours.
- (3) Add the Chicken to a hot frying pan with a little Oil, reserving most of the liquid.
- (4) Sear the Chicken on all sides.
- (5) Turn the heat down and stir occasionally until the Chicken is cooked.
- (6) In a separate pan heat the remaining marinade and reduce over a medium heat.
- (7) Serve over a bed of Rice and pour over the reduced marinade.

We garnished ours with sliced home pickled Radishes and Spring Onion. The pouring sauce was the [Ximenia and Chilli Chutney](#) we made the other day and we had the remaining [Zucchini Noodles](#) from the night before as a side. All pretty tasty!