



**As we've accumulated more Asian ingredients for these recipes it's made it easier for us to experiment with seemingly more complex recipes while still being within our self imposed budget.**

### **Ingredients for the Chicken:-**

- 5 Chicken Thighs, skin removed, de-boned and cut into bite sized pieces
- 2 Tbsp of Soy Sauce (Gluten free for us)
- 1 Onion, finely diced
- 2 Cloves of Garlic, minced
- 1 Tsp of Szechaun Peppercorns, ground
- 3 Spring Onions, chopped
- 20g of Peanuts, roughly chopped
- Oil to fry
- Salt & Pepper
- 6 Dried Bullet Chillies

### **Ingredients for the Sauce:-**

- 2 Tbsp of Soy Sauce (Gluten free for us)
- 1 Tbsp of Shaoxing Wine
- 1 Tbsp of Balsamic Vinegar
- 1 Tbsp of Rice Wine Vinegar
- ½ Tbsp of Castor Sugar
- 4 Tbsp of Chicken Stock

1 Tbsp of Cornflour, mixed into 1 Tbsp of Water

**Method:-**

- (1) Marinade the Chicken with the Soy Sauce for 1 hour in the fridge.
- (2) Mix all the Sauce ingredients in a large bowl and set aside.
- (3) In a Wok add a little Oil and sear the Chicken.
- (4) When it is browned on all sides remove and set aside.
- (5) Add a little more Oil to the Wok and fry the Onions & Garlic until softened.
- (6) Add the chillies and cook for a further minute stirring so not to burn the chillies.
- (7) Add the Chicken along with the Peppercorns, Spring Onions and Peanuts.
- (8) Fry for a further 2 minutes.
- (9) Add the Sauce and stir fry until the Sauce has thickened.
- (10) Serve of Rive or Rice Noodles and garnish with sliced fresh Chillies, Spring Onions and crushed Peanuts.

**This was really good. We?re guessing that the smokey aftertaste from the Bullet Chillies gives the dish it?s name?**