



Probably not what you'd call a traditional English Winter Warmer. But it's cold in Mongolia and there's steam here over the dish. So I think we can extend this definition?

Ingredients:-

500g of Chicken Breast, cut into strips
2 Tsp of Cornflour
½ Tsp of Chinese Five Spice
60ml of Shaoxing Wine
2 Cloves of Garlic, minced
2 cm of fresh Ginger, grated
2 Tbsp of Soy Sauce
1 Onion, cut into wedges
½ a Red Pepper, sliced
3 Spring Onions, cut into lengths
80ml of Hoisin Sauce
2 Tsp of Sesame Oil
1 Tsp of Toasted Sesame Seeds, to garnish
50g of Steamed Mung Bean & Mixed Rice, as sides
Oil to fry

Method:-

(1) Combine the Cornflour, Five Spice, Shaoxing Wine, Garlic, Ginger and 2 Tsp of the Soy Sauce.

- (2) Add the Chicken and toss to coat.
- (3) Place in the fridge to marinate of 30 minutes.
- (4) Heat a little Oil in a Wok or large Frying Pan on a high heat.
- (5) Remove the Chicken from the marinade, keeping the marinade.
- (6) Fry the Chicken until lightly browned on all sides.
- (7) Add a little more Oil and then add the Onions and stir fry for a further minute.
- (8) Return the Chicken to the Wok with the reserved marinade, Hoisin Sauce, Sesame Oil and remaining Soy Sauce.
- (8) Heat Sizzler Skillets in the oven to 200c, if you have them. If not use warm plates.
- (9) Fry for 2 to 3 minutes until the sauce thickens and the Chicken is hot.
- (10) serve with a sprinkling of Sesame seeds.

We Served ours with home fried Prawn Crackers, Mixed Rice and Steamed Mange Tout.