

SNOW PEA, ALMOND & CHICKEN STIR FRY



INGREDIENTS:

6 (about 800g) chicken thigh fillets, thinly sliced
 1 red onion, cut into thick wedges
 3cm-piece fresh ginger, peeled, thinly sliced
 2 garlic cloves, crushed
 2 tsp sesame oil
 1 tsp Chinese five spice
 1 tbs peanut oil
1 x 100g pkt blanched almonds
 150g snow peas, trimmed
 1 x 125g punnet baby corn, halved diagonally
 2 tbs oyster sauce
 2 tbs kecap manis
 Steamed jasmine rice, to serve
 1/2 cup fresh coriander leaves

PREPARATION:

Combine the chicken, onion, ginger, garlic, sesame oil and Chinese five spice in a glass or ceramic bowl. Set aside for 15 minutes to marinate.

Heat half the peanut oil in a wok over high heat until just smoking. Add the almonds and stir-fry for 2 minutes or until toasted. Use a slotted spoon to transfer almonds to a heatproof bowl.

Add one-quarter of the chicken mixture to the wok and stir-fry for 3 minutes or until golden brown. Transfer to the bowl with the almonds. Repeat, in 3 more batches, with remaining chicken mixture, reheating the wok between batches.

Heat the remaining peanut oil in the wok until just smoking. Add the snow peas and baby corn and stir-fry for 2 minutes or until the snow peas are bright green and tender crisp. Add the chicken mixture, oyster sauce and kecap manis and stir-fry for 1 minute or until the sauce thickens.

Divide the rice among serving bowls. Top with stir-fry and coriander to serve.

Source: www.taste.com.au