



Claypot Chicken

3 Servings

Ingredients:

- 1 packet (3.5oz/100g), **AsianMeals® Oriental Stir Fry Sauce**
- 300g (10oz) whole chicken thigh, cut into serving sizes
- 3 Pieces dried red chili cut into 1-inch length slices with seeds removed
- 1 inch ginger, cut into thin slices
- 1 medium onion, cut into wedges
- 40g spring onions, cut into 1-inch length slices

Optional:

- 2 tablespoon dark sweet soya sauce

Method:

- 1) Preheat claypot then add in **AsianMeals® Oriental Stir Fry Sauce**
- 2) Add in chicken, ginger, dried chili and dark soya sauce; mix well, cover and cook for 5-6 minutes until the chicken is tender
- 3) Lower heat to medium, stir in the onions and spring onions last and cook for a further 1-2 minutes
- 4) Serve hot with rice

Chef's Tips:

Fish fillet or venison are good alternatives that go well with **AsianMeals® Oriental Stir Fry Sauce** in a claypot

