



Claypot Chicken (serves 3~4 pax)

Ingredients:

- 120gm (4.2oz) of Asian Meals Oriental Stir Fry sauce
 - 360gm whole chicken thigh, cut into serving pieces
 - 50gm scallions (spring onions), sliced into 1-inch length
 - 3 pieces of dried red chilli, removed the seeds, sliced into 1-inch length
 - 1 medium onion, cut into wedges
 - 1 inch ginger, sliced thinly
- Optional: 2 tablespoon of dark sweet soy sauce.

Cooking Method:

1. Preheat claypot, add in Asian Meals Oriental Stir Fry sauce.
2. Add in chicken, ginger, dried chilli and dark soy sauce, mix well, cover and cook for 5~6 minutes until the chicken is tender.
3. Lower heat to medium, stir in onions, followed by scallions and cook for a further 1~2 minutes.
4. Serve hot with rice

Chef tips:

Fish fillet or venison are good alternatives that go well with Asian Meals Oriental Stir Fry sauce in a claypot.

