



## Pepper Chicken ( OP I )

Serving: 1

Non Veg

### *Ingredients*

- 100 gm boneless chicken
- 1/4 cup sliced onion
- 1/4 cup sliced capsicum
- 1" piece of ginger, peeled and cut in juliennes
- 1 no. green chillies, cut into juliennes
- 1 tbsp soya sauce
- 1 tbsp vinegar
- 2 tsp black pepper, crushed
- Salt to taste
- 1 tsp oil

### *Preparation Method*

- 1. Wash and cut the boneless chicken into bite size pieces.
- 2. Heat oil in a wok/kadai and put in the onion, ginger, capsicum and green chillies, stir fry for 2 to 3 minutes, add the soya sauce and vinegar.
- 3. Next add in the chicken pieces, salt, and combine this mixture thoroughly. Stir it and let it cook on medium flame for 2 minutes or so.
- 4. Now add black pepper and a required amount of water, let this simmer and cook on low heat.
- 5. Cook for 10 minutes until the water has almost dried and the chicken is cooked. Serve this dish hot.