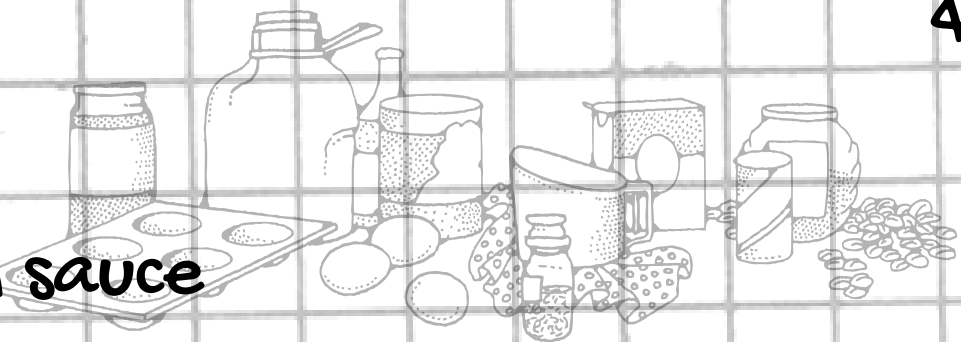


CHICKEN PLUM SAUCE

Ingredients:

- 6 Chicken thigh fillets (boneless, skinless)
- 3 tsps Cornflour
- 2 tsps apple cider vinegar + 1 tsp Sugar
- 1 tbsp Soy sauce
- 1 tbsp Hoisin sauce
- 1 tbsp Sesame oil
- 1 tbsp soy sauce
- 1/2 tsp Salt
- 1/2 cup water
- 3/4 cup bottled plum sauce
- 2 dried Red chillies
- 2 tsps oil



Instructions:

1. Cut the chicken into a large strips. Put into a bowl with cornflour, apple cider + sugar, soy sauce, hoisin sauce, sesame oi; and salt. Leave to stand for 1 hour.
2. Drain chicken, reserve marinade. Heat oil in a pan or wok, add chicken, and toss until golden brown, about 10 mins.
3. In a saucepan, combine water, plum sauce, finely chopped red chillies and the reserved marinade. Stir until well mixed. Bring to boil, then remove from heat.
4. Add prepared sauce to wok, stir until sauce boils and thickens. Reduce heat, cover and simmer for 15 mins. Serve.

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