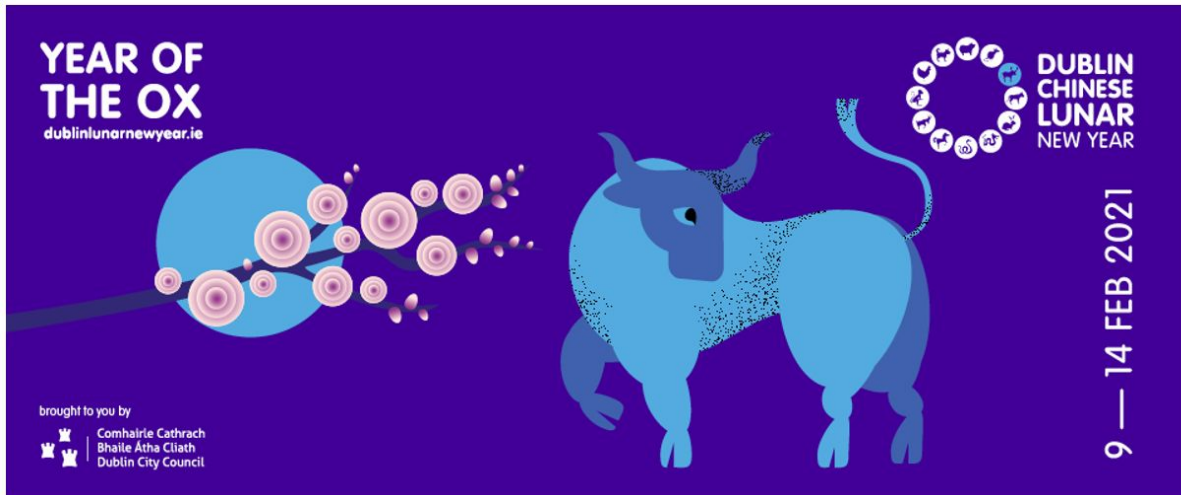


Happy Lunar New Year!

过年好!

Chúc Mừng Tết Nguyên Đán!

즐거운 설 명절 되세요!



To celebrate the Chinese New Year this weekend why not try out the traditional chinese Gong Bao Chicken dish for dinner. You will find that you may already have many of the ingredients lurking in your kitchen presses. Please see the recipe below.



Ingredients

1 tbsp vegetable oil
2 chicken breasts, cut into 2.5cm pieces
2 spring onions, sliced
5cm piece fresh ginger, finely sliced
2 garlic cloves, finely chopped
1 dried red chilli, crumbled, plus extra to serve
handful roasted peanuts
steamed white rice, to serve

For the stock

100ml chicken stock
2 tsp dark brown sugar
1 tbsp rice wine vinegar
2 tbsp dark soy sauce
1 tbsp cornflour

Method

1. For the sauce, put the stock, sugar, rice wine vinegar, soy and cornflour in a bowl and whisk to combine. Set aside until needed. Heat the oil in a large wok set over a high heat. Add the chicken pieces and cook for 2-3 mins, until golden. Remove and set aside.
2. In the same wok, stir-fry most of the spring onions, the ginger, garlic and chilli for 2 mins, or until fragrant. Add the peanuts and continue cooking for 2 mins, or until golden.
3. Return the chicken to the wok and pour over the sauce. Cook, stirring, for 3-4 mins, until the sauce is glossy and thickened and the chicken is cooked through with no pink meat showing. Divide the chicken between plates and scatter over the remaining spring onions and a little extra chilli. Serve with rice.