

Honey and soy chicken sautéed with snow peas and grilled peanut

Recipe for 4 persons

Description

Chicken stir fry with aromas of honey and soy sauce served with snow peas and roasted peanuts.

Note

You can serve this recipe with steamed rice or rice vermicelli.

Ingredients

For honey and soy marinated chicken

- 8 Unit(s) Boneless chicken thigh
- 2 Unit(s) Onion
- 40 Gr Fresh ginger
- 400 Gr Snow peas
- 6 Sprig(s) Fresh cilantro
- 50 Gr Peanuts
- 200 Gr Sprouted soybeans
- 200 Ml Sesame club house skillety sauce

- Olive oil
- Salt and pepper

Chinese noodles

- 250 Gr Chinese noodles

- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

General preparation

Cut chicken thighs into strips. Chop the onion. Trim the snow peas. Chop the ginger. Chop the coriander. Place the peanuts on a baking sheet and let them roast in the oven for 5 to 8 minutes. Coarsely chop the peanuts with a knife.

Chicken sautéed preparation

Season chicken with salt and pepper. In a large skillet or wok, drizzle of vegetable oil and fry the chicken for about 3-4 minutes, until browned. Add onions and cook for 2 minutes. Add garlic and ginger and saute for a few seconds. Add honey (heat for a few seconds to make it very liquid), soy sauce, chicken broth, sesame oil and let simmer a few moments. Remove from heat and stir in the chopped coriander.

Snow peas preparation

In a hot nonstick skillet, drizzle some olive oil and stir fry the snow peas. Season with salt and pepper to taste, add some sesame seeds and mix.

To serve

In each plate, present a portion of chicken stir-fry. Add the snow peas and garnish the whole with the soybean sprouts and chopped roasted peanuts.

Bon appétit!