

Stir Fried Chicken with Ginger



Ingredients

- 300 g Diced Chicken Breast
- 3 tbsp. Ginger, sliced into matchsticks
- 1 cup Jelly ear
- 2 cloves Garlic, Chopped
- 1 tbsp. Grated Ginger
- 1 Diced Onion
- 2 Sliced Spring Onions
- 1-2 Red spur chili, sliced
- 2 tsp. Soybean Paste
- 1 tbsp. Soy sauce
- 2 tbsp. Oyster sauce
- 1 tsp. Sugar
- 2 tbsp. Water
- 2 tbsp. Oil for frying



Ginger



Jelly Ear



Thai Spring Onions

Method

Stir-fry the chicken over medium heat, until it starts to turn brown.

Add garlic, grated ginger and continue cooking.

Add onions, spur chili, mushrooms and fry for 1-2 min.

Add soy sauce, oyster sauce, sugar, soybean paste and water. Mix all ingredients well together.

Finally add sliced ginger and spring onion. Turn of the heat

Served with jasmine rice.



Oyster Sauce



Soybean Paste



Soy Sauce

Saitip Thai Market

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