

# Asian Chilli Chicken

Recipesenclave



# Asian Chili Chicken Recipe

## Ingredients

### For the Marinade:

1 lb (450g) chicken breast or thighs, diced  
1 tbsp soy sauce  
1 tbsp rice vinegar  
1 tsp cornstarch

### For the Sauce:

3 tbsp soy sauce  
1 tbsp oyster sauce  
1 tbsp hoisin sauce  
1 tbsp honey or brown sugar  
2 tbsp chili paste (e.g., sambal oelek) or chili garlic sauce  
1 tsp sesame oil  
1/4 cup chicken broth or water

### For the Stir-Fry:

2 tbsp vegetable oil  
3 garlic cloves, minced  
1-inch piece of ginger, grated  
2–3 dried red chilies (optional, for extra heat)  
1 red bell pepper, diced  
1 green bell pepper, diced  
1 small onion, sliced  
1/2 cup roasted cashews or peanuts (optional)  
2 green onions, chopped (for garnish)

## Instructions

### Marinate the Chicken:

In a bowl, combine chicken, soy sauce, rice vinegar, and cornstarch. Let marinate for 15–20 minutes while preparing the other ingredients.

### Prepare the Sauce:

In a small bowl, whisk together soy sauce, oyster sauce, hoisin sauce, honey, chili paste, sesame oil, and chicken broth. Set aside.

### Cook the Chicken:

Heat 1 tbsp of vegetable oil in a large skillet or wok over medium-high heat. Add the marinated chicken and stir-fry for 5–6 minutes until golden and cooked through. Remove and set aside.

### Sauté Aromatics:

In the same skillet, add the remaining oil. Stir-fry garlic, ginger, and dried red chilies (if using) for 30 seconds until fragrant.

Cook Vegetables:

Add the bell peppers and onion. Stir-fry for 3–4 minutes until tender-crisp.

Combine Chicken and Sauce:

Return the cooked chicken to the skillet. Pour in the prepared sauce and stir well. Let simmer for 2–3 minutes until the sauce thickens and coats the chicken and vegetables.

Add Nuts (Optional):

Stir in roasted cashews or peanuts if using.

Serve:

Garnish with green onions and serve hot.

Serving Suggestions

Pair with steamed jasmine rice, fried rice, or noodles.

Add a side of Asian cucumber salad or spring rolls for a complete meal.